

OCTOBER 25, 1952

THE NATIONAL *Provisioner*

Leading Publication in the Meat Packing and Allied Industries Since 1891

They'll EYE 'EM

and BUY 'EM

If they're in TEE-PAK Christmas Casings
For Both Home Use and Gifts...



You can sell more Christmas hams by giving your hams Christmas selling punch! TEE-PAK Christmas Design casings tell your sales story for you at a glance, get you a bigger share of the big-volume Christmas home use and gift market. One look at the bright Christmasy colors of these impulse sales makers reminds Mr. and Mrs. Consumer that Ham on the table can be the best Christmas eating... that your hams can be a wonderful answer for every gift list. Boost your ham sales the sure way—by stuffing in TEE-PAK "eye-'em, buy-'em" casings!

HAMS PACKAGED AS CHRISTMAS GIFTS CAN BOOST YOUR SALES!

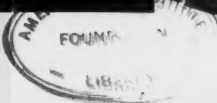
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QUALITY SAUSAGE
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AUTOMATIC LUBRICATION—all bearings are meter-lubricated through a central oil system, eliminating manual lubrication and assuring maximum service life.

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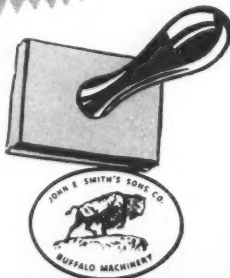
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You'll achieve trouble-free protection against rancidity with "carry-over" stability when you use 100% fat-soluble "G-5" in your lard. Economical "G-5" comes safely packed in 37½-lb. non-returnable steel drums. No deposit required! So, phone or mail your order today.

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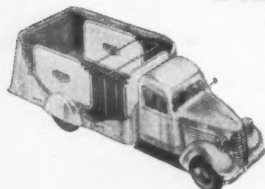
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Even in the hottest summer weather, temperatures of 34° and lower are maintained in the trucks of the Jones Sausage Co., Raleigh, N. C. through use of Kold-Hold "Hold-Over" plates. This is in spite of the fact that doors are opened approximately 150 times during each day. Trucks are loaded with 8,000 pounds of sausage items and are usually plugged in at night to rebuild the refrigeration charge. On occasion, however, they have been on the route for 48 hours without being plugged in and still have held the necessary low temperatures under these circumstances. Meat is kept fresh and very saleable.

You might expect such efficient and dependable refrigeration to be expensive . . . but it's not. Using Kold-Hold plates, Jones' trucks are refrigerated for less than \$5.00 monthly . . . less than you would pay for ice alone.



It costs far more to use inferior methods of refrigeration. Investigate the money saving advantages of Kold - Hold Truck Refrigeration today. Write for full details.

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protects every step of the way

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460 E. Hazel St.,

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THE NATIONAL

Provisioner

VOLUME 127 OCTOBER 25, 1952 NUMBER 17

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DAILY MARKET SERVICE (Mail and Wire)

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THE NATIONAL PROVISIONER
DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1952 by the National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.



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Order a supply today and watch the exciting "new machine" performance of your tired/tough dehairer. ... Do it now!

Always a scraper of extra resiliency and stamina,

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Bacon



Luncheon
Meat



Butter and
Oleomargarine



Hot dogs
franks and
Wieners



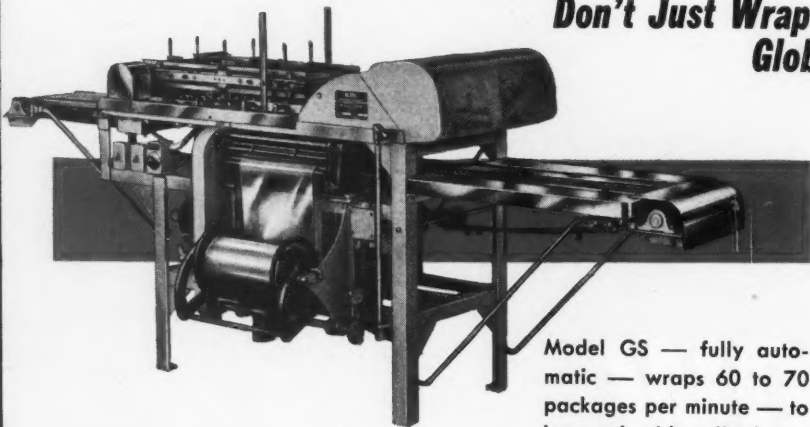
Dried Beef



One pound
Bacon

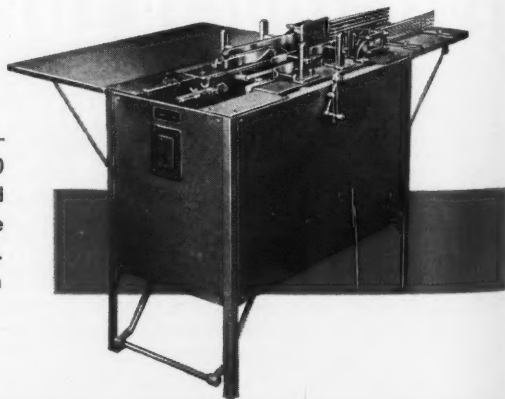
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High Court Ruling Favors OPS in Excel Case

The Supreme Court Monday granted the government's motion to dismiss the grading violation case against Excel Packing Co., Wichita, Kans. The case had been appealed by the government from a federal district court.

The OPS had charged that the company, its officers and customers had sold beef which had not been graded and which had not been grade-marked as required by Distribution Regulation 2. The company moved to dismiss the case on the ground that the grading and marking requirements of the regulation were unlawful. The company motion was granted last April by the district court in Omaha, when the judge ruled that the grading requirements of DR 2 are unlawful. OPS then appealed to the Supreme Court.

The government's motion to dismiss the case was based on two factors: 1) A court ruling for the future is unnecessary due to provisions of Section 101 (a) of the amended act, and 2) fear that unfavorable ruling would bar prosecution for past violations in all jurisdictions instead of just in the Wichita district as at present.

Rollback of Beef Prices Threatened

According to reliable reports, OPS is seriously considering a switch from its present dollars and cents ceilings on beef to margin controls which would roll back present wholesale and retail ceilings. If a study underway reveals that consumers are not getting the benefit of lower live cattle prices, Price Director Tighe E. Woods has committed the agency to whatever legal action will cut down packers' and distributors' margins on fresh beef. Margin controls for packers which might be justified under the Williams Amendment, could conceivably be prevented by the Capehart Amendment. This is because of the high cattle prices on July 26, 1951. For more details, see page 8.

Wholesale Meat Prices Continue to Decline

Wholesale commodity prices have declined for seven successive weeks and now are as low as the low last summer and otherwise the lowest since the final week of November 1950. The drop centers in the agricultural group, which fell 1.9 per cent in the week ended October 14. Livestock showed mixed price changes, with hogs declining and prices of steers slightly higher. Meat prices fell 0.9 per cent in the eighth straight drop, for a cumulative loss of 8.1 per cent. Meats at wholesale are priced lower than at any time since the first week in December 1950 and 12.8 per cent below the extreme peak reached in the second week of October a year ago.

Commerce Secretary Favors Fewer Controls

A policy of reducing or eliminating controls wherever possible, but with standby controls, is favored by Secretary of Commerce Charles Sawyer. He has just returned from a tour of western states to survey post-defense markets. The Controlled Materials Plan may be ended before the Defense Production Act expires next June 30, in view of improving steel supplies, he said. He reported that American businessmen are anxious to see controls ended, especially when price ceilings are above current market prices.

Committee Studying Economic Forces

The Joint Economic Committee is working on a detailed analysis of the economic outlook based on a number of courses of government policy and private economic trends. The report will be used by the committee when Congress convenes in January. This committee has the responsibility of considering the annual economic report of the President and making recommendations for Congressional action on his various economic proposals. The committee staff is also preparing a report of long-term economic forces and adjustments, the effect of foreign trade on the economy and the present state and future requirements of our economy. This would be used for policy guidance.

OPS Reported Seeking a "Legal" Method to Roll Back Beef Prices

THE Office of Price Stabilization is studying wholesale and retail cattle and beef prices throughout the country. The study may serve as the basis for a shift to margin controls on packers and distributors of fresh beef.

It is reported that price officials have been increasingly concerned that wholesale and retail beef prices apparently failed to reflect fully the lower live cattle prices. In recent months, partly because of the curtailed OPS budget and partly because of policies of the new price director, Tighe E. Woods, OPS has been placing increasing emphasis on consumer price controls. If beef prices were lowered by OPS, consumers would be well aware of the action, it is felt.

Observers explain that various provisions of the Defense Production Act, particularly the parity provisions, prevent OPS from making any real dent in high food prices under present circumstances. To overcome this handicap to an expanded program of consumer controls, however, the price agency has been casting around for some action which would serve as proof to consumers that price controls really do work. If this could be done, OPS feels that it could stir up support for the extension of the Act early in 1953.

Beef price ceilings provide an ideal field for this program because of consumer interest in beef prices and also because OPS was once frustrated by Congress in an effort to roll back beef ceilings 10 per cent. Although there is some slight provision for further beef rollbacks now under the Fugate Amendment to the Defense Production Act, the Act, for all practical purposes, still prevents OPS from doing much about beef ceilings under its present beef price structure.

But it is reported, price officials believe that they might bring about some sharp rollbacks in beef ceilings at retail and perhaps at wholesale if they abandon all or part of the present price ceiling structure and set up margin controls for packers and retailers. The OPS study of beef prices is to determine whether or not beef prices have followed cattle prices downward. If not, some spokesmen say, OPS will certainly attempt to restore packer and retailer spreads to normal levels. They also say there is no question but that the present dollars and cents retail ceilings might be replaced with specific margin controls, requiring retailers to add a specified margin to the wholesale price which they paid in the previous week.

So far as margin controls for packers are concerned, the Capehart Amendment provides that an individual packer may apply for ceilings which reflect his pre-Korean price adjusted for cost increases up to July 26, 1951. Cattle prices were high during that time.

However, OPS attorneys claim that

the agency could justify packer margin controls, with the margin to be applied to the price paid for live cattle, under the Williams Amendment to the Act. This amendment provides that whenever OPS has ceilings on agricultural commodities at the farm level, it must keep processors under margin controls. The wording of the amendment is not clear; it refers to "normal margins of profit."

But OPS appears to be prepared to attempt to administer margin controls over packers, using the Williams Amendment, on the grounds that it takes precedence over the Capehart. The former states that it shall take effect regardless of any other provision of the law. Also, OPS has always contended that the Capehart Amendment is an individual adjustment provision which does not apply industry-wide.

In any event, Price Director Woods has made clear his intention to make any changes in the OPS program which will enhance the appearance of controls on consumer goods. He has also stated that if there is anything that can be done to roll back beef ceilings, he will see that the agency does it.

NIMPA Presents More Data In Pork Protest Case

Substantial additional information has been filed by National Independent Meat Packers Association in support of the pending pork protests. The protests, filed by six packers, were denied by OPS several months ago. OPS gave two reasons for its denial: 1) Relief had been granted by Amendment 11 to CPR 74, and 2) No showing was made that the packing industry was failing to receive a generally fair and equitable level of earnings.

In a petition for reconsideration filed this week by NIMPA's general counsel, Wilbur LaRoe, Jr., both of these propositions are attacked. The petition shows that under price control, in both 1951 and 1952, the packing industry is failing by a wide margin to obtain a level of earnings which is fair and equitable, even under OPS standards, and that the low earnings are caused largely by price controls. It emphasizes that pork price controls, by fixing prices on processed pork cuts too low in relation to fresh pork cuts to cover the cost of processing, are operating to deny to the industry the opportunity to increase its earnings above the prevailing subnormal level.

USDA Buys More Turkey

The USDA bought 1,200,012 more lbs. of frozen ready-to-cook 1952-crop turkeys for the school lunch program this week. A total of 12,146,012 lbs. have been purchased under a surplus removal program announced August 26.

NLSMB Is Using Motion Pictures Effectively to Tell Story of Meat

Sound motion pictures have demonstrated their outstanding value in educational programs designed to bring the story of meat to the nation. This is the statement of the National Live Stock and Meat Board which calls attention to records revealing that its two motion pictures have been shown, to date, before nearly 18,000,000 persons. Moreover, these pictures were shown an average of 45 times per day during the past year. The daily audience totaled more than 2,000 persons.

These pictures, "Meat and Romance" and "The Way To A Man's Heart," bring out many phases of the meat story. One teaches the principles of meat selection, care and cookery, as well as the place of meat in the adequate diet. The second stresses the need for proper nutrition and the high ranking of meat as an excellent source of essential food elements—protein, vitamins and minerals. In addition, it emphasizes the importance of cooking all meat at a low temperature.

Groups in practically all walks of life make use of these films, according to the Board. Among them are boards of education, livestock associations, women's clubs, public utilities companies, public health departments, meat retailers, restaurant and hotel associations, welfare organizations, 4-H boys and girls clubs, public libraries, farm bureaus, service clubs, and many others.

In addition, the Board's motion pictures are in demand for use on television. More than 200 showings have been made on television programs across the country.

The Board asserts that sound motion pictures present an ever-widening opportunity for teaching the meat lesson, especially at educational institutions. It is estimated that there are more than 27,000 motion picture projectors in high schools alone, and that these serve 96 per cent of the nation's high school students.

A total of 425 prints of "Meat and Romance" and "The Way To A Man's Heart" are in constant use. More than 100 prints are located in visual education libraries of colleges and universities and with public health organizations and other agencies.

43% of Family Budget Subject to Ceilings—OPS

OPS has made public a statistical tabulation which it said shows that 43 per cent of the purchases of the average family of four are subject to OPS ceiling prices. In addition, 15 per cent of the average family's budget is subject to partial OPS control under the parity pass-through formula in GCPE and related regulations, the agency said. For the tabulation OPS used the commodities and services which are a part of the consumer price index of the Bureau of Labor Statistics.

Halve Rendering Time With Steam Tube Dryer

SUBSTANTIAL savings in production time and steam and power consumption, coupled with a marked increase in capacity, are the end result when a steam tube dryer is teamed with conventional dry melters in the rendering operation.

The technique for coordinated use of the steam tube dryer and the dry melter was developed at the rendering plant of J. D. Jewell, Inc., Gainesville, Ga. While the plant's basic raw material is chicken waste, the success experienced in handling this type of offal prompted the dryer manufacturer—Louisville Drying Machinery Unit of General American Transportation Corp., Louisville—to carry on tests with other rendering materials. At its East Chicago research laboratory, Dr. J. R. Spraul conducted experiments with dry rendered cracklings, evaporated tank water from the wet process and raw blood. The tests showed that grease-bearing material of the types found in the packing-house could be finished with the steam tube dryer using the technique developed at Jewell.

None of the materials, not even the blood, would stick to the dryer shell or tubes.

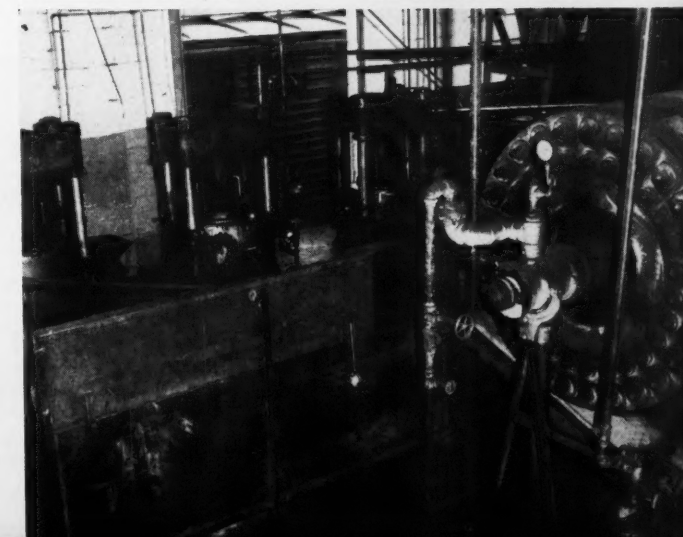
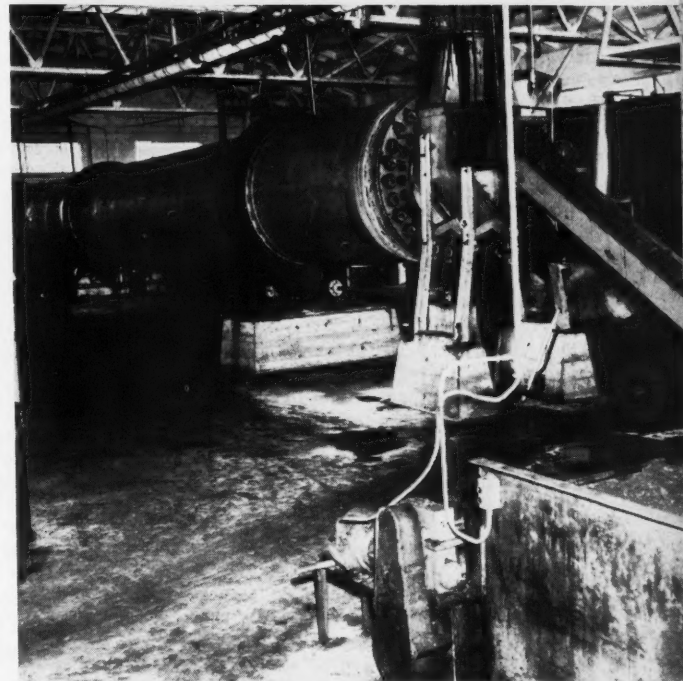
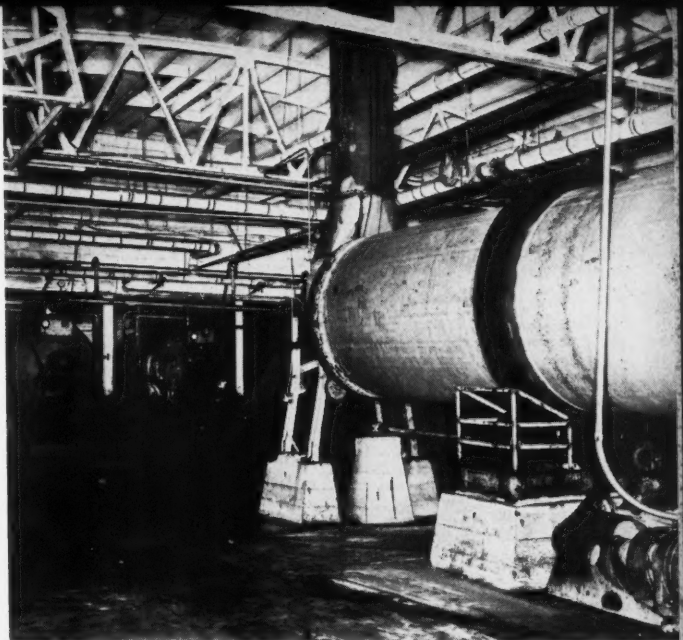
According to C. O. Cummings, manager of the by-products division at the Jewell plant, the technique cuts rendering time by approximately one-half and thus has permitted the plant to double its capacity with the same number of dry cookers.

In part, the technique was forced on the firm because of the necessity for expanding volume within available plant area. Starting in 1944, one dry cooker and two units were added in a major plant expansion (See THE NATIONAL PROVISIONER of March 5, 1949). When this addition proved inadequate, the number of dry cookers was increased to five, but needs continued to outrun capacity.

Cummings, a veteran of many years in the rendering field, decided to explore the possibility of finishing the rendering operation with a steam tube dryer. He felt that the dry melter operates at optimum efficiency during the first half of the rendering cycle when internal pressure, higher temperatures and active agitation are necessary to break down the material, to free the fat, and to evaporate most of the moisture. Cummings not

(Continued on page 19)

PHOTOS AT RIGHT give good idea of scope of steam tube dryer operation. TOP: Drive arrangement of tube which revolves at 6 rpm, is shown at right center of photo. Note stack in center from which fumes are exhausted. CENTER: Arrangement of screws and drag conveyors is used to feed material to dryer directly from percolators. BOTTOM: All outlets at discharge end are closed except one which has a sliding door to control amount of material carried in dryer. Curb presses can be seen at left.



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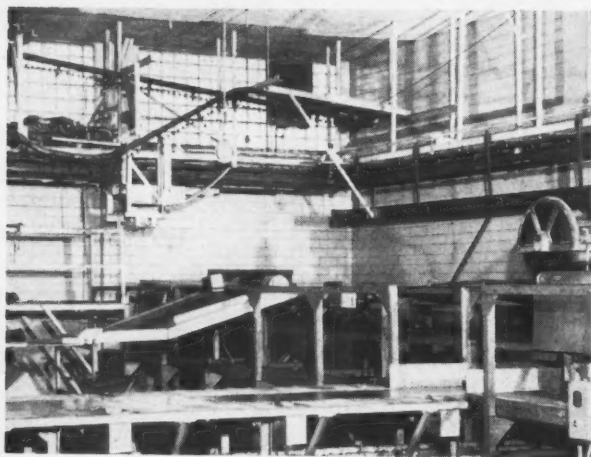
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Unit heater (top center) introduces fresh air into the hog-cutting room.

THE E. KAHN'S Sons Co., Cincinnati packer, recently came up with a unique and satisfactory solution to one of the meat industry's special heating problems.

The firm was faced with the need of properly heating and ventilating its hog cutting room. The room is kept at 60°F. during the cutting of the hogs. Formerly, when steam was used to clean up, the room was left very wet and dried slowly. This made necessary some sort of drying process to put the room in working order as quickly as possible.

The problem was actually four in one. The area needed proper ventilation, it needed a drying system, speed in drying, and some means of preventing condensation from forming on the ceiling insulation. All of this had to be done by the installation of a system without using any additional valuable plant space.

To take care of the biggest part of

the problem, two horizontal type unit heaters were installed at ceiling height at either end of the hog cutting room. Now when the room is wet from the steam cleaning, the unit heaters are turned up and speedily dry out the entire area. To complete the job, the same type of horizontal unit heaters were installed in the attic above the hog cutting room. Here the unit heaters effectively keep condensation from collecting on the insulation in the ceiling during the winter months.

Since the unit heater's major parts are a hot water or steam heating surface and a propeller fan, the ventilation problem is taken care of with the fan forcing circulation of fresh air through the room. It is now possible, because of the fans forcing the heated air into the room evenly, to get both the necessary heat and circulation of air to dry out and ventilate the room quickly and efficiently.

The unit heaters have proved ideal in

Unit Heater Solves Hog Cut Venting Problems

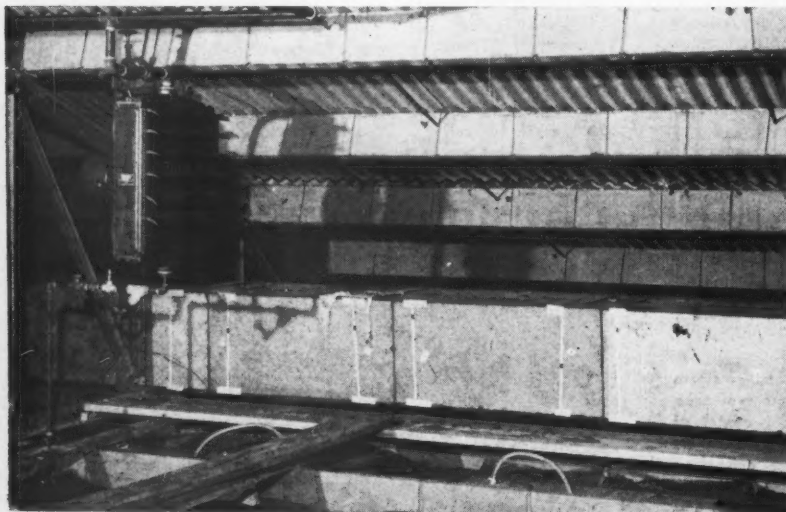


Here is another heater which also provides fresh air in the hog cut room and acts as a drying agent when the room is wet from steam cleaning.

yet another way for the packinghouse, since they are designed for quick response to demands made by sudden changes in outside temperatures. No matter what the weather is like outside the plant, the heaters are always able to dry out and ventilate the hog-cutting room quickly. They heat rapidly from a cold start, and the temperature level required to do the drying is easily maintained by thermostatic and manual controls.

Not only did the unit heaters solve Kahn's drying problem, but they did it economically. In any existing building, the addition of new equipment as extensive as a heating system is likely to create the problem of tying up valuable wall or floor space. These unit heaters, however, were hung from the ceiling of the hog-cutting room, taking up minimum space in an area where elbow room is at a premium.

It was not necessary to rearrange the layout of the room to suit the design of the unit heaters, as might be required in the case of a more cumbersome heating setup. Due to their compactness, unit heaters are highly flexible in design. One of these heaters, weighing approximately 100 lbs., has the heating capacity of an old style setup



This heater was installed in the attic above the hog-cutting room to keep the ceiling dry during winter months and prevent condensation on insulation below.

that uses over a ton of cast iron radiating surface or pipe coil.

In addition, if the present plant is ever expanded, and the hog-cutting room is enlarged, there will be no knotty problem of having to repattern the entire heat distribution system. The unit heaters can be rearranged easily.

Although the unit heaters are doing all that it was hoped they would do in the hog cutting room of the meat plant, there are even more benefits to be gained from their installation.

For one thing, the unit heaters are ideal for heating any place where men are working. Since they require no wall pipes, the chance that employees will be burned or scalded from bare piping is eliminated. In addition, the quick control of heat made possible by unit heaters, and their elimination of chilling drafts or heat stratification, help to keep up employee morale. Tests definitely show that in an unevenly heated room work efficiency is reduced.

Another "extra" as a result of the unit heater installation is economy of operation. Because warm air is forcefully blown from the heater, there is very little heat loss in the transfer of air to the room. As a result, unit heaters do not have to operate steadily and, therefore, save on fuel. Companies have reported decreases ranging from 29 per cent in a manufacturing plant to 35 per cent in a railroad shop.

There is economy in the design of the heater. Because of its compactness, lighter and cheaper heating elements can be used, keeping down the initial cost. Owners have reported long-run economy, too, in the sturdiness of the unit heaters—very little servicing or replacement of parts is needed over a period of years.

Unit heaters installed in the hog-cutting room of E. Kahn's Sons Co., have not only shown their adaptability to the special problems of the meat packing industry, but have proved their worth in answering the heating needs that all industries have in common—those of dependable performance, economy of operation, saving of space, and versatility of design.

OPS Head Asks Industry To Help Keep Prices Down

Price Director Tighe E. Woods this week urged industry public relations experts to cooperate with OPS by discouraging consumer buying in soft market industries where OPS suspends ceilings. Woods was addressing the American Public Relations Association.

He gave his audience a summary of his findings during recent trips around the country to interview housewives. He said that high prices are more important to them than any other issue. Despite this feeling about high prices not one housewife in a hundred has any idea of the OPS program.

"I make this prediction," he said. "A year from now, you will see some startling things at OPS."

Identity Value Good to the Last Slice



SOMETHING NEW in sausage merchandising—internal product imprinting through an entire length of molded sausage—has been introduced by the Marhoefer Packing Division, Kuhner Packing Co., Chicago. John Marhoefer, the firm's president, witnessed the technique while on a tour through Europe last summer.

He acquired the American rights to the process and has patents pending. He said he will make the technique available to the meat industry in the near future.

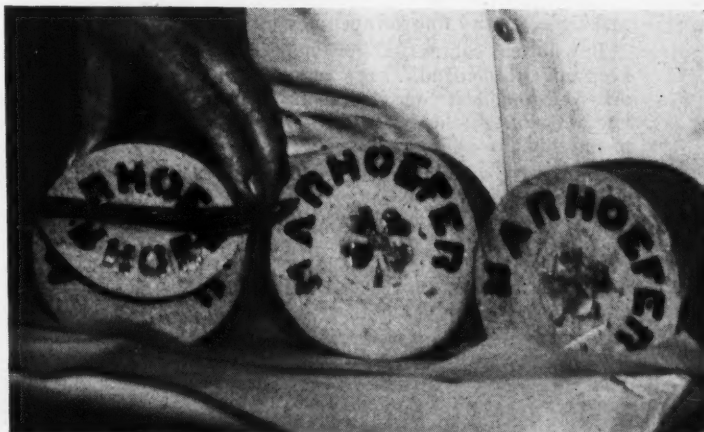
The imprint legend can be made of such materials as gelatine, condiments, etc. Every slice of the product, no matter how thin or thick, bears the packer's message. This may include the firm name and inspection legend or other information. The product has special application for birthdays, anniversaries or other occasions when the imprint can be in the form of a greeting or slogan. Imprinting is accomplished with dies an inch in height. According to Marhoefer, they can be used with any type of sausage mold.

The technique can give a new twist to promotional efforts of the average sausage kitchen. Sausage meat so imprinted might be used to highlight a full display of other kinds of meats produced by the kitchen.

Further, the imprinting opens up new avenues in the catering market. Frequently caterers prepare foods for special events such as company banquets, luncheons, etc. The imprinted meats can be used to carry a special message for every occasion.

The technique is limited to product stuffed in molds. It is not suitable for product stuffed in casings.

Pictured at top are John Marhoefer and Rudolph Dein, sausage foreman. Below is closeup of imprinted product.



Armour Offers Bovine Cartilage for Surgery

A specially prepared bovine cartilage was made available to plastic surgeons last week as a simple, low-cost implant material for replacement of lost or damaged tissue in reconstructive surgery. The new product is Xiphisternal cartilage (attached to the end of the breastbone) taken from young steers. It is prepared by The Armour Laboratories of Chicago according to a method developed by Sir Harold K. Gillies, F.R.C.S., eminent British plastic surgeon, whose work in World War II brought him worldwide fame.

The cartilage is a white half-moon of soft rubbery tissue about 4 in. long and 2 in. wide, varying up to a third of an inch in thickness. It is taken from the animal carcass within a few moments of slaughter, stripped carefully of all other tissue and packed in a sterile solution in a glass jar for dis-

tribution. All the surgeon need do is cut off and shape a piece to fit the need of the patient.

Sir Harold and a number of American surgeons, who have used it in several hundred cases in all, pronounce it equal in value to any materials hitherto used, whether taken from the body or of synthetic origin.

Sometimes a patient undergoing plastic repair has two operations—one to remove a piece of his own cartilage, usually from the ribs, the other to place it in the site to be repaired. The Armour Laboratories Xiphisternal Cartilage completely eliminates the first operation.

Cost considerations also enhance the value of Xiphisternal cartilage. Availability of the new material also makes it unnecessary for hospitals to maintain human cartilage banks—where bits of healthy tissue removed from surgical patients are preserved for use in plastic operations.

AMI November Advertising Features Pork Sausage

With the fall hog-run well under way, and more fresh pork sausage arriving at retail stores, the American Meat Institute's Meat Educational Program advertising for November provides the foundation for a hard-hitting pork sausage promotion.

Consumers reading the November 10 issue of *Life*, will be exposed to a mouth-watering panful of sizzling pork sausage. This same colorful page will be accompanied by a page of how-to-buy-it and how-to-cook-it information in the November issues of the women's service and romance magazines. Reprints of the advertisements and a schedule of the magazines in which they will appear are included in the salesmen's folder for member firms.

Retailers will be provided with a mat of the same pork sausage illustrations and recipes used in the service magazine advertisements to help make their newspaper advertising more effective. The experience of the Meat Educational Program's retail merchandising staff over the past year has shown that the best retail customers recognize the effectiveness of this kind of material and will be ready to put it to work.

Tariff Board Will Review Concession Modifications

President Truman ordered the Tariff Commission to make periodic reviews of economic developments affecting commodities which have been the subject of reciprocal trade agreement escape clause action. The order also will permit the commission to institute a formal investigation to determine whether the suspension or modification of a tariff concession should be terminated.

Anti-Pollution Project

The Middlesex County Sewerage Authority, New Brunswick, N. J., has rejected a request from the Somerset County Citizens Committee on Water Supply and Pollution for an additional six to nine months to study methods to end pollution of the Raritan River. The proposed truck sewer, starting at Bound Brook and extending to Raritan Bay, would service 12 communities and their industries.

Correction In Order

On page 18 of the October 11 *PROVISIONER* appeared a story about a new frankfurter developed by the Glendale Provision Co. of Detroit. The story noted that a slump in business in Detroit had an adverse effect on the local economy and on sales of the Glendale Provision Co. Further information has revealed that despite the local business slump in Detroit, the Glendale firm's sales have not declined, but have actually been increased through the new frank product.



**PUT
IDLE
STEEL
TO
WORK**



...to make NEW steel

Steel mills use *one* ton of iron and steel scrap in making every *two* tons of open-hearth steel.

But normal sources of iron and steel scrap can't keep up with demand. That's why the steel industry asks you to collect your scrap—in the form of obsolete, worn-out machinery and parts—and send it back to the mill.

Only with *your* help can current military and civilian production demands be met.

Start your scrap salvage program today—call in your local scrap dealer now.

NON-FERROUS SCRAP IS NEEDED, TOO!

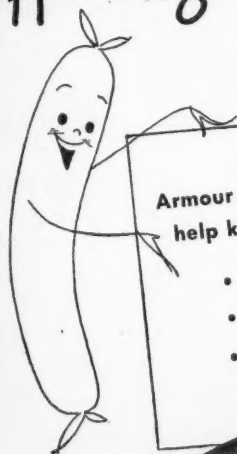
This advertisement is a contribution, in the national interest, by

THE NATIONAL PROVISIONER





Appetizing appearance...IN ARMOUR NATURAL CASINGS!



Armour Natural Casings
help keep your sausage

- Looking good!
- Tasting good!
- Selling well!



Yes, your sausage will have that plump, well-filled look *before* and *after* cooking, because

Armour *Natural Casings* cling tightly to the meat. They come in a wide variety of uniform sizes and shapes to fit all your needs.

ARMOUR 85th ANNIVERSARY

ARMOUR
AND COMPANY

Casings Division • Chicago 9, Illinois



Luncheon Meats In The New Wrap

Saran film

PACKAGING THAT PROTECTS... DISPLAYS... SELLS!

Is your packaging helping you sell your meats at the market? It will, if you rely on saran film to protect their quality through packing and shipping ... and to show off their quality at the point of sale.

Tough, pliable, transparent saran film gives you every advantage in meat packaging. It keeps out air ... retains the moisture ... prevents weight loss ... protects that "just packed" freshness from your plant to the consumer. Meats are not only thoroughly protected, but displayed to best advantage in sparkling, clear saran film. They'll withstand customer handling and stimulate sales on any self-service counter.

Saran film casings for sandwich spread and liver sausage are available from converters. Saran film packages can be heat-sealed and beautifully printed using standard printing techniques.

Let Dow's Sales Department help you solve your specific packaging problems to give your products every sales advantage. Write today!

THE DOW CHEMICAL COMPANY

Plastics Department • Packaging Section
Midland, Michigan

New York • Boston • Philadelphia • Atlanta • Cleveland • Detroit • Chicago
St. Louis • Houston • San Francisco • Los Angeles • Seattle
Dow Chemical of Canada, Limited, Toronto, Canada

The Dow Chemical Company • Plastics Department PL 414-I
Midland, Michigan

Please send me additional information about saran film packaging.

Name _____ Title _____
Company _____
Street _____
City _____ State _____



PERSONALITIES

and Events

OF THE WEEK

►Southeastern Regional Area 6 of the National Renderers Association held its annual meeting in Atlanta, October 12 and 13. The following officers were elected: President, C. O. Cummings, J. D. Jewell, Inc., Gainesville, Ga.; vice president, Myer O. Sigal, G. Bernd Co., Macon, Ga.; secretary, H. E. Hansen, Montgomery By-Products Co., and treasurer, Louis Schmitt, Goldsboro, N. C.

►A new packing plant is being constructed near Reno, Nev., by the Nevada Meat Packing Co. The firm's incorporators are Joseph Ferrarris, Marvin B. Humphrey and Lloyd A. Condon, all prominent cattlemen. Authorized capital stock was \$500,000. The plant, which will be feder-

ally inspected, will contain approximately 7,200 sq. ft. of floor space. It will be used for slaughtering cattle and hogs.

►Thomas E. Wilson was featured recently in a Saturday feature series in the *Chicago Tribune* entitled "The Road to Success." The article sketched his successful career in Wilson & Co., Inc., of which he is chairman, and his leadership in the industry and in community and rural life.

►The southern division of the National Independent Meat Packers Association will meet in Atlanta Monday, November 17. The program will include a discussion of the eradication work on vesicular exanthema and there probably will be a speaker on hides and leather and another on prepackaging and merchandising of meats. Persons desiring hotel reservations should write directly to the Hotel Biltmore, Atlanta, addressing the letter to Charles L. Bird, sales manager.

►Paul A. Collier of the Ebner Bros. Packers, Wichita Falls, Tex., died recently. He was well known in northern Texas and southern Oklahoma, not only because of his cattle buying activities at Ebner Bros., but also through the cattle trucking business of his own, Collier and Son. Collier started buying cattle for John Ebner when Ebner was manager of the Wichita Meat & Provision Co. Following the destruction of that plant by fire five or six years ago, Collier joined in a partnership and formed the ABC Packing Co., Wichita Falls. Three years ago when John and Fred Ebner formed Ebner Bros. Packers, he sold his interest in the ABC and rejoined the Ebner's.

►Members of the New England Wholesale Meat Dealers Association met October 16 at the Hampton Court hotel, Brookline, to hear Dudley Harmon, former vice president of the New England Council, speak on "New England, Today and Tomorrow." A report of the new central market in Boston was also presented. Dinner arrangements were made by Harold Stone and his committee. Hyman Karp, president, presided.

►Machlin Meat Packing Co., Norwalk, Calif., was among firms and institutions which recently awarded scholarship and student aid gifts to the University of Southern California.

►A. J. Merson has been named treasurer and a director of International Packers, Ltd., Chicago. He succeeded the late James Harris Bliss. J. P. Joice was appointed controller, a new



SOME OF THE 84 different pieces in Swift & Company's "S-election" promotion kit are shown above. The materials are designed to help get out the vote and at the same time build store sales by capitalizing on the interest in the coming election.

office, which he will hold along with his duties as secretary. L. A. Borchering was made assistant treasurer and H. C. Pohlmann was appointed assistant secretary.

►Fred Oppenheimer, 83, a pioneer wholesale meat dealer in Chicago, died recently.

►Dallas Dressed Beef Co., Dallas, Tex., has moved into new quarters in the Hickley Ice and Cold Storage Building, 4008 Commerce st. It was formerly at 311 S. Lamar st.

►The seventeenth annual banquet of the Chicago Meat Packers & Wholesalers Association will be held Saturday, December 13, at the Sheraton hotel, Chicago. The Sheraton will not be able to accommodate as many people as the Conrad Hilton hotel where recent banquets have been held. For that reason reservations should be made early, to Ed Churan, MOnroe 6-6288. Price is \$8 per person.

►Ed Olszewski, plant superintendent, American Packing Co., St. Louis, has been recalled to active duty with the U. S. Navy. A flier, he is to report to the Pacific Fleet at San Francisco. Olszewski has been active in the reserves and was one of the organizers of the Naval Reserve Officers Association, St. Louis area. Fred Bartels, assistant superintendent, is taking his place as superintendent, according to William G. Mueller, jr., president.

►John Marhoefer, jr., son of John Marhoefer, president, Marhoefer Division, Kuhner Packing Co., Chicago, reported to the Marine barracks at Quantico, Va., for officers training. He is a recent graduate of Notre Dame



CEREMONIES MARKING the one billionth frank produced at the Hebrew National Meat Products Co., Brooklyn, are celebrated by Model Jeanne Williams. Well into its 51st year, this firm was founded by Isador Pines, father of today's president, Leonard Pines. The company has expanded to 15 times the original size and estimates it has manufactured an average of 70,000 wieners per day. The billion frank event coincides with the 100th anniversary of the introduction in Germany of this sausage.

University, South Bend, Ind.

►Thomas Bucher, 63, a timekeeper for Swift & Company, Chicago, died recently. Death was the result of a heart attack he suffered at the Palmer House in Chicago, following a ceremony honoring 50-year industry veterans during the AMI convention. He had been with Swift since 1902.

►Joseph G. Schweizer, 76, a retired sausage manufacturer, died recently. His business was in Milwaukee, Wis.

►Armour and Company is constructing a new branch house at Waterbury, Conn. Ground was broken October 1 by G. W. Bell, manager of the Waterbury unit. The former branch house burned in 1950.

►Cecil E. Powell of the production control department, Armour and Company, Chicago, retired October 18 after 41 years with the company. He started in the refinery department of the Kansas City plant. After serving in World War I he became a foreman, then an assistant superintendent and, in 1939, he became traveling supervisor over all Armour hide operations.

►Henry Schieren, who owned a hotel and restaurant supply house, Henry's Quality Meats, Philadelphia, died recently. He was 37.

►Albert B. Kammerer, 65, a salesman for Consolidated Beef Co., Philadelphia, died recently. He had been with David Hoffer and Wilson Martin Co., also wholesale meat firms, before joining Consolidated 25 years ago.

►An intra-mural bowling league has been formed at John J. Felin & Co., Philadelphia. Purpose is to enable employees to get better acquainted.

►John Hartmeyer, executive vice president, Marhoefer Packing Division, Kuhner Packing Co., Muncie, Ind., recently presented a plaque to the "young fighter with the best mental attitude." The company has been televising some of the amateur fight bouts at Indianapolis.

►A. L. Peterson, until recently a partner with Harry Daubert in the Bristol Packing Co., Clarkston, Wash., died recently. He had been ill for the past year and a half although he appeared to be recovering. He had been in the retail and wholesale meat business nearly all his life. Peterson has been succeeded in the firm by B. B. Bacharach.

►Leonard J. Kane, 60, for many years Boston plant manager for Armour and Company, died suddenly. He had been with Armour for more than 35 years. Kane was a director on the governor's state counsel of food supply for civilian war aid and was also chairman of the food division of the Greater Boston Community Fund.

►Emge Packing Co., Anderson, Ind., presented a program before the Pipe Creek Township Farm Bureau meeting held recently.

►William Biesack, 82, a clerk at the H. H. Meyer Packing Co., Cincinnati, for 65 years, died recently.

Veteran Leader's Seventy-Fifth Birthday Nears

Leadership and active participation in almost every phase of meat industry activity have marked the career of Harry D. Oppenheimer who will celebrate his seventy-fifth birthday on November 4. The birthday, however, is not expected to keep him away from his desk and the business details of the four companies of which he is chairman of the board: Oppenheimer Casing Co., Transparent Package Co., J. S. Hoffman Co. and the Rival Packing Co.

Oppenheimer began his meat industry career in 1895 when he joined his father's casing organization—S. Oppenheimer Co. He came to Chicago in 1898 on a temporary assignment and has remained in the city ever since. In 1914 "HDO" founded the Oppenheimer Casing Co. and 20 years later launched Transparent Package Co.

In his activity in the casing, meat canning and sausage fields the elder Oppenheimer has made many friends in the meat industry in the United States and abroad. For a long period he was a regular traveler between America and Europe on the S.S. *Rotterdam* and possesses a third mate's ticket, partly as a result of his interest in astronomy. Oppenheimer is a member of the Chicago Astronomical Society and has also been interested in civic and charitable organizations.

Plans for birthday festivities include a luncheon with the officers and directors of the organizations which "HDO" heads.



Hygrade Officially Acquires Kingan; Lawsuit Unsettled

Kingan & Co., Indianapolis, officially became a unit of Hygrade Food Products Corporation October 11 as Samuel Slotkin, Hygrade chairman, announced his firm had completed purchase of controlling stock of Kingan. Harry F. Staub, Detroit, vice president in charge of Hygrade plant operations, was named new president of Kingan. W. R. Sinclair will remain as board chairman, and T. L. R. Sinclair was elected executive vice president.

It was reported that the \$5,600,000 damage suit by H. Frederick Willkie against some Kingan officers has not been settled, although it was understood that one condition announced by Slotkin was that the suit—alleging defamation of character in Willkie's ouster as president—be settled first.

The deadline for Hygrade's offer for two-thirds of Kingan's 44,602 preferred shares and three-fourths of its 784,794 common shares, necessary to shift control, was October 10. Hygrade offered \$63.50 a share for the 4 per cent cumulative preferred and \$5.60 for the common. Estimated total price was \$7,000,000.

Yeakley Advanced by Swift

O. C. Yeakley has been named manager of the White Provision Co., Atlanta, Ga., it was announced by John Holmes, president, Swift & Company. Yeakley has been manager of Swift's plant at Scottsbluff, Neb., for the past four years. He succeeds E. S. Papy, who is retiring November 1. Yeakley joined Swift in 1925.

President of A. F. Schwahn Retires; Ottery is Successor

Homer H. Smith has retired as president of the A. F. Schwahn and Sons Co., Eau Claire, Wis., closing a long and prominent career in the meat industry and the industrial and business life of Eau Claire. Before he became president of the Schwahn company six years ago he was associated with the Drummond Packing Co. for 30 years. He is a past director of the American Meat Institute, a past president of the Luther Hospital and the Eau Claire Library Board.

G. Henry Ottery succeeded Smith as Schwahn president. For the past six years he has been executive vice president. Other company officers are: V. W. Schwahn, vice president; W. H. Jopke, vice president; P. L. Norman, treasurer, and R. D. Smith, secretary. The company also operates the Schwahn Packing Co. in Chippewa Falls.

Thomas J. Dillon, Veteran Meat Packer, Dies at 91

Thomas Jefferson Dillon, one of the founders of the Hull & Dillon Packing Co., Pittsburg, Kans., died recently at his home near Springfield, Mo. He was 91 years old.

Dillon and the late Lewis Hull, his brother-in-law, were associated in the meat market business in Pittsburg. In 1885 they established the Hull & Dillon Meat Packing & Ice Co. The name was later changed. In 1908 Dillon left Pittsburg and established a business in Springfield. Dillon was known as an excellent packinghouse engineer.

FOR SAFE CONTROL OF REFRIGERANTS IN HIGH PRESSURE SYSTEMS

CRANE HEAVY-DUTY ALL-IRON "AMMONIA" VALVES

These Crane Ferrosteel Globe and Angle Valves are specially designed for high pressure ammonia refrigeration service. Special seating design, with extra-tight stem seal and bonnet joint, and rugged all-iron construction provide for safe and economical handling of hazardous liquid or gas refrigerants. In big and small systems, these valves have an outstanding record for durable dependability with lowest maintenance cost.

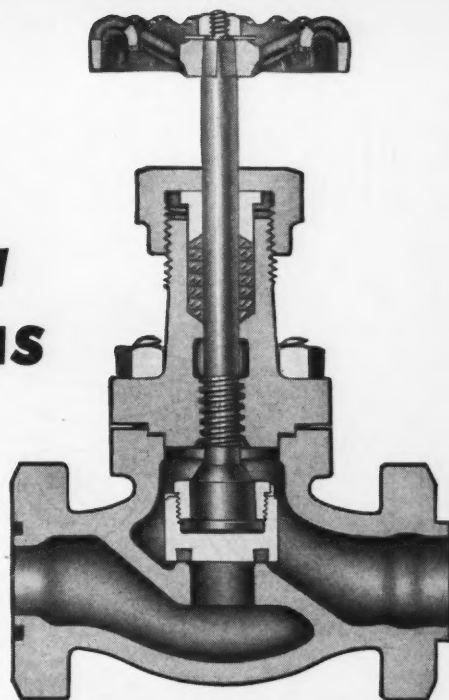
TIGHT SEATING—two disc-seat combinations available: (1) special lead-faced disc and integral body seat rings; (2) steel disc and renewable steel seat rings.

EXTRA-TIGHT STEM SEAL—Unusually deep stuffing box is filled with high grade packing. Machined "back seating" shoulder on stem relieves internal pressure on packing, further assuring a pressure-tight stem seal when valve is wide open.

RUGGED CONSTRUCTION—Heavy, massive metal sections in body help resist distortion; long, sweeping interior body contours reduce flow resistance.

LEAKPROOF END CONNECTIONS—Flanged valves have tongue and groove faces for greater tightness and to protect against gasket blowouts. Screwed valves have long threads with a recess for soldering joints.

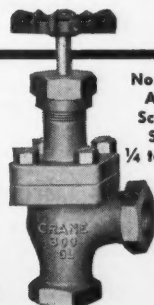
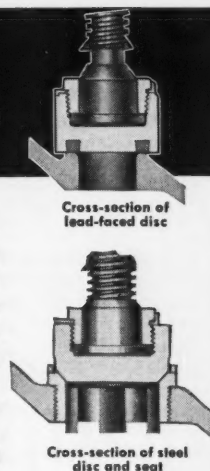
COMPANION LINES of check valves, expansion valves, flanged or screwed fittings, flanges, unions, return bends, fittings for coils and condensers are available. Ask your Crane Representative about this better refrigeration equipment, or see your Crane Catalog.



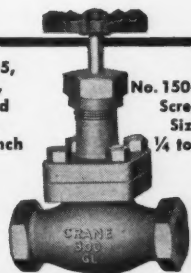
(Cross-Section) No. 1501, Globe, Flanged
Working Pressures: 300 pounds ammonia;
500 pounds oil, gas, or air up to 100° F.
Sizes: ½ to 4-inch.
Tested at 300 pounds Air-under-Water

CHOICE OF TWO TIGHT-SEATING DESIGNS

Crane special lead-faced disc—with facing securely rolled into machined dovetail—seats against crowned face of integral body seat ring to assure tightness in service. Where temperature or corrosive action does not allow use of lead, these valves can be supplied with a case-hardened steel disc and screwed-in steel seat ring.



No. 1505,
Angle,
Screwed
Sizes:
¼ to 3-inch



No. 1504, Globe
Screwed
Sizes:
¼ to 3-inch

CRANE CO.

General Offices: 836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving All Industrial Areas

VALVES • FITTINGS • PIPE • PLUMBING AND HEATING



35 BUYERS SAMPLED THESE SAUSAGES ... then said: "OK, TAKE OUR ORDER"

That's exactly what happened* to one of our customers. Here's his own story: "I have used TIETOLIN for quite some time in Frankfurters, Bologna, Salami, Baked Loaves, Braunschweiger and many other products. I never feel worried about cutting samples made with TIETOLIN in the presence of any customer. It doesn't make any difference how tough a buyer he is, for TIETOLIN gives me a very firm, solid, uniform product with excessive fat pockets eliminated.

"I successfully proved this recently by displaying my full line of 40 items made with TIETOLIN,

to a chain store meeting of 35 market managers. Any time you think these fellows can't take a sausage man apart, if anything is wrong — they can! Anyone in the meat industry can appreciate the position I was in, to find there wasn't a single complaint from any man on any product. I think this sums up my feeling about TIETOLIN."

Have you tried TIETOLIN? Order a sample drum today and find out for yourself why TIETOLIN is used by more sausage makers than any other albumin binder. You'll immediately see the difference in your product... and so will your salesmen! Write Dept. N.



8 Reasons why TIETOLIN is Biggest-Selling Albumin Binder:

1. binds fat of all kinds
2. helps to prevent fat separation
3. reduces loss by shrinkage
4. increases yield
5. helps eliminate air pockets
6. absorbs and holds moisture
7. contains no cereal, no gum, no starch
8. fully approved for use in Federal inspected plants in U.S. and Canada

TIETOLIN gives you all bullmeat's binding qualities—saves you about 20c a pound!

*Letter received by us from superintendent of highly respected Eastern meat packer.

In Canada:

FIRST SPICE MIXING CO., LTD.

1116 Bloor Street W., Toronto, Ont., Canada



FIRST SPICE
Mixing Company, Inc.

19 VESTRY ST., NEW YORK 13 • WORTH 4-5682

Cut Rendering Time

(Continued from page 9)

ed that the dry melter functions most easily at the beginning of the cycle when moisture in the raw material provides a lubricant. However, as the final stages of the rendering operation approach, power consumption goes up as the agitators must push material which has grown stickier. Cummings believed that the steam tube dryer, through more rapid heat transfer, might solve the problem of additional plant capacity without adding more dry melters.

Cason Rucker, engineer of the Louisville Dryer Machinery Unit, agreed with Cummings that a steam tube dryer might offer a solution. Tests were made at the East Chicago research laboratory and, as a result of the findings, it was decided to install a steam tube dryer at the Gainesville establishment.

Prior to the operation of the steam tube dryer, the Jewell plant had to add at least 10 per cent of packinghouse bone to each charge of poultry offal to prevent sticking during the final stages of the rendering. In spite of this precaution, the material periodically caked to the shell of the dry melter. Cummings states that since using the new technique for six months, even though no bones have been added, the inner shells of the cookers are clean. Also it is estimated that the wear on the cooker shell, paddles, gears, bearings and motor has been reduced by as much as 75 per cent.

Furthermore, the plates of the hydraulic curb presses used to extract the grease from the finished product are clean. In the past the plant had never been able to keep the plates clean, even though paper and other means were used to keep the material from sticking to the plates.

As the process is employed at the Jewell plant, five melters handle the raw material coming from the firm's poultry division. The initial cooking is done in 10,000-lb. dry melters for about three to four hours. When the product is dumped from the cooker into the percolator, the cracklings still contain about 35 to 40 per cent moisture and about 20 per cent fat. After a short draining period, the cracklings are raked into a screw conveyor that carries the material to a drag conveyor feeding the Louisville steam tube dryer.

The steam tube dryer finishes the rendering operation in approximately 40 minutes. At capacity, the 6 ft. x 50 ft. unit installed at the Jewell plant can handle the cracklings from two 10,000-lb. dry melters per hour.

Cracklings from the dryer have a moisture content of 5 per cent. They are curb pressed to a grease content of about 12 per cent. Cummings states that the amount of grease in the cracklings could be reduced through better pressing, but feels that in today's market a crackling with a high grease content increases potential sales outlets by making it attractive not only to



Dr. J. R. Spraul examines sample of packinghouse material dried in experimental runs at the East Chicago Laboratories.

feed mixers but also to operators of solvent extraction plants.

The cracklings come out of the dryer at a temperature of 160 to 180° F. A 10-in. screw conveyor carries the cracklings into a receiving tank from which they are shoveled into one of three hydraulic presses. Cummings states that the end cake is better in texture than the product formerly produced. There is a smaller amount of fines in the material and it packs more firmly. The quality of the grease is also higher since it carries less suspended fine material and is never discolored through scorching during the last stages of rendering.

In handling the poultry waste at the Georgia plant, the grease freed in the steam tube dryer is absorbed by the fibrous material. It is stated that most packinghouse materials containing bone and tissue would also retain the grease freed in the dryer which then would be extracted by pressing. However, if material were primarily soft fat with a very high percentage of free grease, the dryer could arrange to dump into a percolator. (The Jewell plant management plans to streamline the operation further through the addition of a continuous screw press.)

Plant management states that the use of the dryer has halved the time required for rendering a given quantity of material. Before the installation of the dryer the plant handled approximately 60 tons of raw material per day. The figure currently has been raised to 90 tons and the plant still has potential capacity for increasing volume with present equipment.

The ability of the dryer to finish out a charge of rendered material in less time than is normally required lies in its larger heating surface. Not only does it possess the heat transfer surface of the shell, but also of the many tubes spaced in concentric circles within the shell. The dryer at the Jewell plant, with its 3,700 sq. ft. of surface, has approximately two and a half times the heat transfer surface of a conventional cooker. The rate of heat transfer is also increased by the slow rotation of the whole dryer. Steam is

used in the shell and full length tubes at about 100 lbs. pressure. The unit has a thermal efficiency of about 85 per cent. According to figures compiled by the plant, each gallon of fuel oil burned in connection with rendering now yields two more pounds of finished cracklings.

The material is propelled forward through the dryer by the slight angle at which the barrel is set and also by the slow tumbling of the dryer which turns at the rate of six revolutions per minute. The movement prevents the material from clinging to the shell.

The rendered material is dried under atmospheric pressures. Air flow within the dryer is from the discharge end to the intake. This arrangement permits the air to carry off the maximum amount of evaporated moisture since it is exhausted at its highest temperature. This arrangement also prevents case hardening of the surface of the cracklings. The cracklings are introduced into the dryer in an atmosphere of relatively high humidity and progress into the area of lower humidity. Under these conditions the rate of evaporation is approximately equal to the rate of diffusion of the moisture from the center to the outer surface.

The amount of air required to carry off the evaporated moisture is very small which minimizes the stack odors. A fume scrubber is being installed to eliminate all odor. Power for the dryer is supplied by a 20-hp electric motor. Power costs remain the same as before even though production has been increased by 50 per cent.

Conduct Raw Blood Test

The degree to which the material is dried is controlled by setting the opening at the discharge end of the dryer. As the opening is enlarged, more air is admitted and the head with which the material moves is raised. The gate opening can be adjusted to obtain the proper detention time for the percentage of moisture desired in the end product. Cummings states that the success of the steam tube dryer has prompted management to order a second unit which will further increase capacity.

It is stated that in handling very liquid materials, such as raw blood, a certain percentage of the dried material would have to be cut back and mixed with the incoming raw blood. It is pointed out that the proportion of wet to dry would run about one to one, which is very low as with some other materials proportions run as high as ten parts of dry to one part wet. Proportioning could be performed with a cut flight conveyor and the additional cost of the installation would be offset by the increased heat transfer made possible by use of the cut-back material.

In a test conducted with raw blood the following mixture was dried in the laboratory steam tube dryer equipped with seven tubes and having a total

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3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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For 1½ HP 3 phase motor add \$70
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The new Ittel Standard. All steel, with 48 removable steel scrapers on ¼" coil springs. For operators averaging less than 100 hogs per week. Heavy Duty Ittel, for more than 100 hogs per week, with 2 HP motor — 3 phase, \$750 — 1 phase, \$785.... Splitting Saw. High production, well-balanced. 1 HP splash-proof motor, safety trigger-switch.... Write for complete information.

Splitting Saw with 1 phase motor **\$395**



FAR-Z SUPERIOR

NEW ULM, MINNESOTA

heat transfer area of 22 sq. ft.: 1.2 parts cracklings; .93 parts liquid stick; 1.6 parts of raw blood and 7.5 parts dry material. The moisture content of the mixture was reduced to 1.4 per cent and the heat transfer rate was found to be 623 Btu per hour per square foot.

A test problem based on the operations of a large meat packer required the drying of cracklings with 55 per cent moisture; stick water with 40 per cent moisture and coagulated blood with 80 per cent moisture. Using a proportion of 2.4 parts cracklings; 1.8 stick; 2.1 parts coagulated blood and 8.7 parts dry material, the mixture was dried in a 1-ft. x 6-ft. steam dryer at a steam pressure of 40 lbs. Heat transfer rate was 850 Btu per hour per square foot. The material was dried to a moisture content of 5.5 per cent. (This is a test and not a recommended practice, as blood in grease bearing material would lower grease yield without improving quality of blood.)

1953 Manufactures Census

For the first time in history, the Census Bureau is two years ahead on its planning for the Census of Manufactures, with the 1953 census almost ready for a trial run. The next Census of Manufactures will begin at the close of next year and will cover production during the 1953 calendar year. Tabulation will be published in 1954. The survey will request data on output, in dollars and product numbers or tonnage; input, in materials and labor; plant capacities and investments; breakdowns on distribution of products, and, for the first time, on plant consumption of water.

MID Margarine Amendment

The Department of Agriculture has published proposed amendments to the Meat Inspection Regulations affecting margarine. The stated purpose is to place the definition and standard of identity for margarine containing animal fats in line with the amended definition and standard for margarine that has been issued by the Food and Drug Administration of the Federal Security Agency.

The proposal will also incorporate into the regulations orders and instructions dealing with colored margarine. These have been given to the field operating forces of the MID and inspected establishments.

Marathon Designs New Wrappers for Montana Meat

Our issue of October 11, 1952, contained an item describing new packages adopted by Montana Meat Co., Helena, Mont., for its Placer Gold brand pork sausage links and skinless franks. We stated, erroneously, that the new "Look-Pak" wrappers were made by Milprint. Instead, the labels were produced by Marathon Corp., Menasha, Wis.

Week's Meat Output Up 7 Per Cent; Rates as Second Largest of Year

NOT ONLY was meat production under federal inspection for the week ended October 18 the second highest for any week this year, exceeded only by one week in January, but it set an all-time mark in weekly output

lamb, with a sharp increase over the week before, was the highest for any week this year.

Cattle slaughter rose to 315,000 head from 295,000 the previous week, and showed a decided increase over the

1,245,000 head from 1,129,000 the previous week and stood above last year's kill of 1,207,000 head for the same October period. In terms of pork, the week's hog kill amounted to 162,300,000 lbs. compared with 149,400,000 lbs. the week before and 155,700,000 lbs. a year ago. With over a 3,000,000-lb. increase, lard output reached 40,800,000 lbs. against 37,700,000 lbs. the week before and 40,100,000 lbs. in the corresponding week last year.

The year's weekly record sheep and lamb kill amounted to 326,000 animals, or 47,000 head more than the week before. Ovine slaughter for the same week of 1951 totaled 237,000 head. Output of mutton and lamb from the slaughter of the three weeks compared amounted to 14,000,000, 12,900,000 and 10,200,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 18, 1952, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Oct. 18, 1952	315	169.5	130	17.9	1,245	162.3	326	14.0	364
Oct. 11, 1952	295	158.7	132	18.3	1,129	149.4	279	12.0	338
Oct. 20, 1951	235	119.4	112	15.0	1,207	155.7	237	10.2	300

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Oct. 18, 1952	985	538	250	138	232	130	92	43	14.1	40.8
Oct. 11, 1952	985	538	252	139	235	132	93	43	14.2	37.7
Oct. 20, 1951	973	508	243	134	229	129	95	43	14.5	40.1

for any corresponding period on record. The U. S. Department of Agriculture estimated the week's meat production at 364,000,000 lbs., or 7 per cent more than the previous week and 21 per cent above the 300,000,000-lb. output for the same period, last year.

The volume of all livestock slaughter, except hogs, was among the largest in many months. Slaughter of cattle was the largest since December 1947. Hog kill was larger than the same week a year ago for the first time since June. Slaughter of sheep and

235,000 for the corresponding week in 1951. Production of beef totaled 169,500,000 lbs. compared with 158,700,000 lbs. the preceding week and 119,400,000 lbs. a year ago.

Slaughter of calves declined slightly to 130,000 head compared with 132,000 the week before, but stood considerably more than the 112,000-head kill of the same week last year. Veal production amounted to 17,900,000 lbs. against 18,300,000 lbs. the previous week and 15,000,000 lbs. last year.

Hog slaughter rose appreciably to

LIGHT AND HEAVY HOGS RETURN PLUS CUT-OUT VALUES

(Chicago costs and credits, first three days of week)

Irregular price fluctuations in the pork meat market resulted in the light and heavy-weight hogs returning to the plus column, while the medium-weights, although scoring gains in cutting value, were still a few cents on the minus side of the cut-out ledger.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct.	Price	Value	per	per	Pct.	Price	Value	per	per	Pct.	Price	Value	per	per
live	live	live	live	live	live	live	live	live	live	live	live	live	live	live
wt.	lb.	lb.	lb.	lb.	wt.	lb.	lb.	lb.	lb.	wt.	lb.	lb.	lb.	lb.
Skinned hams	12.5	46.5	\$ 5.81	\$ 8.42	12.5	46.3	\$ 5.79	\$ 8.20	12.9	47.0	\$ 6.06	\$ 8.51		
Picnics	5.6	28.2	1.58	2.29	5.4	27.7	1.50	2.13	5.3	28.2	1.49	2.09		
Boston butts	4.2	35.5	1.49	2.17	4.1	36.0	1.48	2.09	4.1	36.0	1.48	2.05		
Loins (blade in)	10.1	43.2	4.36	6.31	9.8	43.5	4.26	6.05	9.7	44.2	4.29	5.92		
Lean cuts		\$13.24	\$19.10			\$13.03	\$18.47				\$13.32	\$18.57		
Belles, S. P.	27.7	\$ 3.95	\$ 4.40		9.5	27.2	\$ 2.58	\$ 3.97	8.9	27.2	\$ 1.06	\$ 1.50		
Belles, D. S.					2.1	26.0	.55	.77	8.5	26.0	.55	.77		
Fat backs					3.2	7.5	.24	.34	4.5	9.0	.41	.58		
Plates and jowls	2.9	12.0	.36	.52	3.0	12.0	.36	.50	3.4	12.0	.42	.59		
Raw leaf	2.2	9.2	.20	.30	2.2	9.2	.20	.28	2.2	9.2	.21	.30		
F.S. lard, rend.	13.7	8.6	1.18	1.71	12.2	8.6	1.05	1.48	10.1	8.6	.87	1.25		
Fat cuts and lard		\$ 4.79	\$ 6.93			\$ 4.98	\$ 7.04				\$ 5.18	\$ 7.34		
Spareribs	1.6	38.0	.61	.87	1.6	27.0	.43	.62	1.6	22.0	.35	.49		
Regular trimmings	3.2	22.7	.73	1.07	2.9	22.7	.66	.96	2.8	22.7	.64	.94		
Feet, tails, etc.	2.0	7.6	.15	.22	2.0	7.6	.15	.22	2.0	7.6	.15	.23		
Offal & misc.			.55	.80			.55	.79			.55	.78		
TOTAL YIELD														
& VALUE	69.0	\$20.07	\$29.08		70.5	\$19.80	\$28.10		71.0	\$20.19	\$28.35			
Cost of hogs		Per cwt. alive				Per cwt. alive				Per cwt. alive				
Condemnation loss		\$18.52				\$18.78				\$18.75				
Handling and overhead		.10				.10				.10				
		1.20				1.06				.96				
TOTAL COST PER CWT.		\$19.82	\$28.72			\$19.94	\$28.28			\$19.81	\$27.90			
TOTAL VALUE		20.07	29.08			19.80	28.10			20.19	28.35			
Cutting margin		+.25	+.36			-.14	-.18			+.38	+.45			
Margin last week		-.30	-.42			-.49	-.64			-.12	-.18			

Coolers, Freezers 66, 78% Occupied On September 30

Cooler space was 66 per cent occupied and freezer space 78 per cent occupied on September 30. Cooler utilization was 2 points above the occupancy a month earlier and highest of year. It also exceeded the highest since September 30, 1947.

All regions except East North Central, West North Central and Mountain Regions reported increases over a month earlier with the greatest increase in the Pacific Coast states. Occupancy of public freezer space continued at the same level as a month earlier but three points above the September average and slightly below one year ago. Gains in occupancy of freezer space were reported in all areas except West North Central, South Atlantic and East South Central.

The net weight of commodities under refrigeration as of September 30 totaled 3,900,000,000 lbs., a gain of 5 per cent during the month. All of this increase was accounted for by seasonal commodities in coolers. On September 30 there were 1,700,000,000 lbs. of food in cooler storage and 2,200,000,000 lbs. in freezer storage. This represented a slight net gain in cooler storage but a decrease of 45,000,000 lbs. in freezer storage.

On meat products, the report showed a net change during the month following the usual seasonal pattern but the extent of the change was greater this year. On the average September net withdrawals are 91,000,000 lbs. while the past month they totaled at 121,000,000 lbs. This change was accounted for almost entirely by the decline of pork stocks, which fell from 407,000,000 to 286,000,000 lbs. Lard and rendered pork fat in storage amounted to 107,000,000 lbs. as compared with 28,000,000 lbs. a year ago and 72,000,000 lbs. the average holding for the past five years.

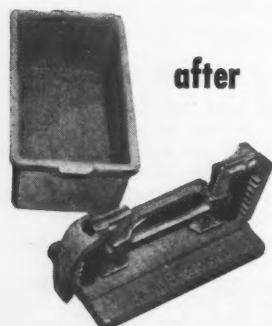
Holdings of frozen poultry show an increase of 38,000,000 lbs. during the month to 183,000,000 lbs. Broilers, fryers, and roasters stocks showed little change, but stocks of fowl and turkeys increased during the month.

Here's a ham mold

before



and



after

OAKITE soak cleaning

JUST a few minutes in a solution of Oakite Composition No. 20 followed by a short soak in Oakite Compound No. 84-M, and this ham mold comes out clean and bright as new.

Oakite Compound No. 84-M, used periodically, removes corrosion without scouring, without etching or pitting surfaces. Equipment stays clean longer—has longer service life.

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September Processing Of Most Meat Foods Below Last Year; Oleo Gains

PREPARATION and processing of meats and meat foods under federal inspection during the four-week period, September 1 through September 27 in-

fat was considerably more than for the other two periods compared.

In canning operations, total output was irregular. September production of

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—SEPTEMBER 1, 1952, THROUGH SEPTEMBER 27, 1952, COMPARED WITH SEPTEMBER, 1951

Placed in cure—	1952	September 1951	January-September 1952	January-September 1951
Beef	8,584,000	11,941,000	77,440,000	73,205,000
Pork	262,884,000	281,886,000	2,711,914,000	2,833,300,000
Other	157,000	614,000	868,000	2,132,000
Smoked and/or dried—				
Beef	8,513,000	4,016,000	37,300,000	38,610,000
Pork	197,100,000	191,786,000	1,603,549,000	1,913,937,000
Cooked meat—				
Beef	4,784,000	4,459,000	45,632,000	41,663,000
Pork	24,037,000	34,495,000	281,602,000	329,811,000
Other	831,000	224,000	2,172,000	1,606,000
Sausage—				
Fresh finished	15,385,000	16,824,000	153,571,000	150,505,000
To be dried or semi-dried	9,500,000	9,245,000	88,536,000	192,037,000
Franks, wieners	40,251,000	40,311,000	397,679,000	379,442,000
Other, smoked or cooked	48,013,000	45,602,000	428,346,000	417,853,000
Total sausage	113,149,000	112,042,000	1,076,607,000	1,038,241,000
Loaf, head cheese, chili, jellied products	15,176,000	15,736,000	144,871,000	146,437,000
Steaks, chops, roasts	46,387,000	73,748,000	573,741,000	656,810,000
Bouillon cubes, extract	260,000	242,000	2,376,000	4,016,000
Sliced bacon	65,828,000	67,475,000	609,798,000	581,896,000
Sliced, other	7,147,000	2,368,000	36,119,000	21,082,000
Hamburger	8,974,000	9,770,000	90,298,000	80,470,000
Miscellaneous meat products	1,030,000	3,467,000	23,075,000	31,154,000
Lard, rendered	121,971,000	140,179,000	1,527,154,000	1,497,842,000
Lard, refined	102,707,000	111,592,000	1,094,548,000	1,166,480,000
Oleo stock	8,389,000	5,755,000	75,029,000	64,800,000
Edible tallow	5,549,000	3,703,000	50,956,000	49,081,000
Rendered pork fat—				
Rendered	7,350,000	7,478,000	70,578,000	74,950,000
Refined	5,905,000	3,845,000	43,930,000	39,450,000
Compound containing animal fat	26,755,000	22,171,000	198,186,000	191,613,000
Oleomargarine containing animal fat	2,266,000	1,644,000	13,916,000	15,075,000
Canned product (for civilian use and Dept. of Defense)	104,049,000	90,920,000	1,165,451,000
†Total	1,144,900,000	1,201,522,000	10,671,821,000	10,820,417,000

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

creased over such operations in August, but lagged behind September last year, according to the U.S. Department of Agriculture. September processing and preparation totaled 1,144,900,000 lbs., against 1,138,977,000 lbs. in August and 1,201,522,000 lbs. last year.

Pork placed in cure decreased to 262,884,000 lbs. from 264,779,000 lbs. over as many weeks in August and 281,866,000 lbs. in September last year. Output of smoked and/or dried pork rose to 197,100,000 lbs. from 192,165,000 lbs. in August and 191,786,000 lbs. last year.

Sausage processing at 113,149,000 lbs. showed a decrease from August output of 117,635,000 lbs., but out-distanced last year's output of 112,042,000 lbs. of product.

Slicing of bacon at 65,828,000 lbs. was little changed from the 65,357,000 lbs. in August, but fell slightly below the 67,475,000 lbs. a year ago.

Rendering of lard was increased to 121,971,000 lbs. from the August figure of 113,799,000 lbs., but was considerably less than the 140,179,000 lbs. reported last year over approximately the same period. Lard refining amounted to 102,707,000 lbs. compared with 102,811,000 lbs. in August and 111,592,000 lbs. last year.

Oleo stocks, at 8,389,000 lbs., while more than August preparation of 8,485,000 lbs., stood well above last year's operations reported at 5,755,000 lbs. Preparation of oleo containing animal

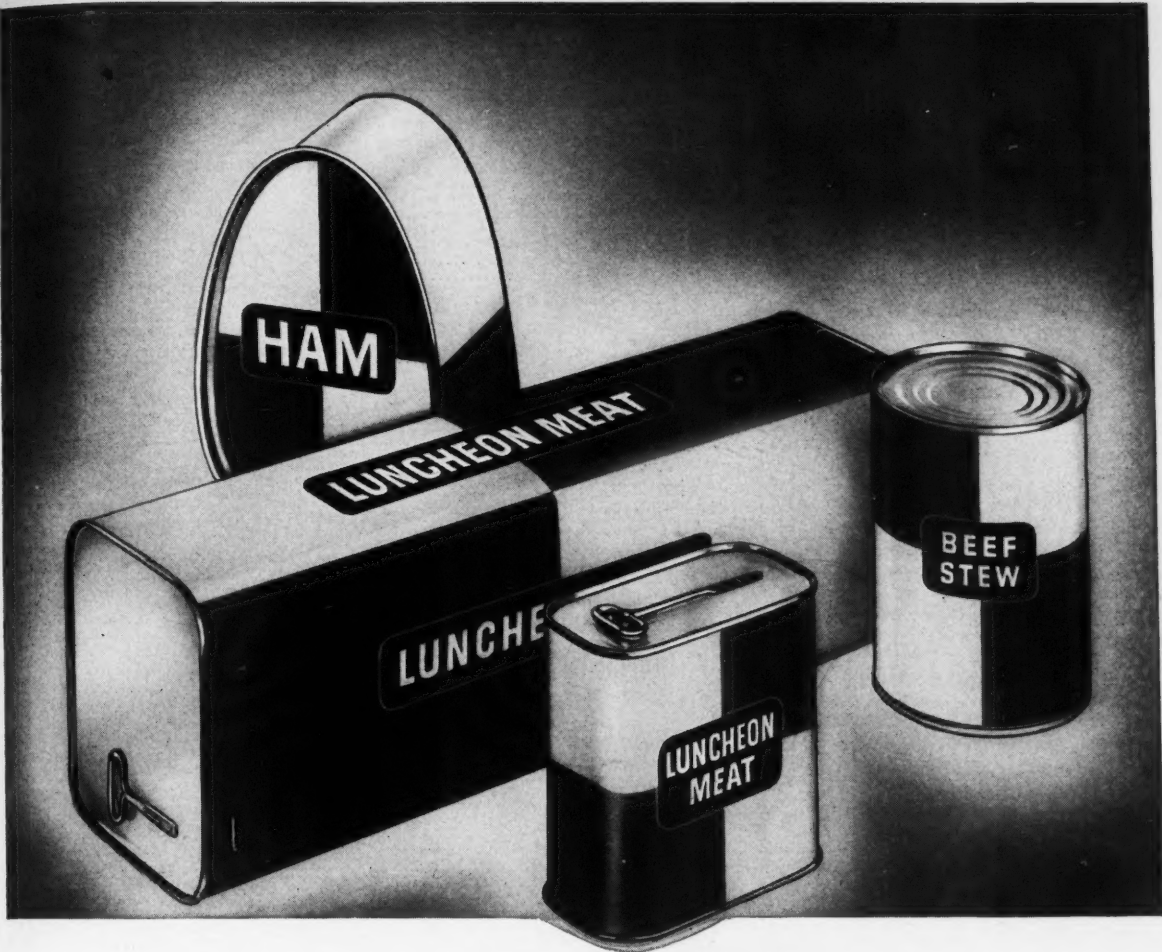
the 3-lbs. and over sizes totaled 23,283,000 lbs. against 75,089,000 lbs. in the under 3-lb. cans compared with 26,897,000 and 87,039,000 lbs. in August. September, 1951 canning totaled 23,048,000 and 58,060,000 lbs. in the two sizes, respectively.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FOUR-WEEK PERIOD, SEPT. 1 THRU SEPT. 27, 1952

	Pounds of finished product	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	13,489,000	9,086,000
Canned hams	10,388,000	439,000
Corned beef hash	384,000	4,271,000
Chili con carne	583,000	9,466,000
Viennas	115,000	3,854,000
Franks, wieners in brine	2,000	407,000
Deviled ham	775,000
Other potted or deviled meat food products	2,733,000
Tamales	109,000	2,539,000
Sliced dried beef	25,000	191,000
Liver product	88,000
Meat stew (all product)	67,000	5,904,000
Spaghetti meat products	188,000	4,987,000
Tongue (other than pickled)	78,000	148,000
Vinegar pickled products	984,000	1,550,000
Bulk sausage	690,000
Hamburger, roasted or cured beef, meat and gravy	102,000	1,686,000
Soups	569,000	13,276,000
Sausage in oil	411,000	106,000
Tripe	706,000
Breasts	287,000
Bacon	227,000	205,000
All other meat with meat and/or meat by-products—20% or more	425,000	4,928,000
Less than 20%	234,000	6,750,000
Total	28,283,000	75,089,000

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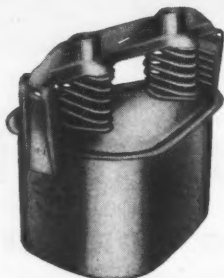
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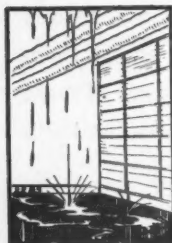
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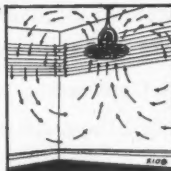
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Prime, 600/800	54¢
Choice, 500/700	52% @ 53
Choice, 700/900	51% @ 51½
Good, 700/800	44 @ 44½
Commercial cows	33
Can. & cut.	28½
Bulls	34 @ 34½

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Hindquarter	65.00 @ 66.0
Forequarter	45.00 @ 46.0
Trimmed full loin	59.00 @ 61.0
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Back	62.00 @ 63.0

Choice:	
Hindquarter	60.00 @ 63.0
Forequarter	44.00 @ 45.0
Round	59.00 @ 61.0
Trimmed full loin	83.0
Flank	14.00 @ 15.0
Regular chuck	52.00 @ 54.0
Fore Shank	25.00 @ 28.0
Brisket	32.00 @ 36.0
Rib	60.00 @ 65.0
Short plate	23.00 @ 26.0
Back	59.00 @ 60.0

BEEF PRODUCTS

Tongues, No. 1	32
Hearts	6% @ 7
Livers, selected	43 @ 45
Livers, regular	37 @ 39
Tripe, scalded	6 @ 6½
Tripe, cooked	7 @ 8
Lips, scalded	6% @ 6½
Lips, unscalded	6 @ 6½
Lungs	6% @ 7
Melts	6% @ 7
Udders	5 @ 5½

BEEF HAM SETS

Knauckles	50
Insides	48
Outsides	50

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	36.00 @ 37.00
Veal breads, under 12 oz.	72
12 oz. up	82
Calf tongues	21½
Lamb fries	70 @ 74
Ox tails, under ¾ lb.	26.00 @ 27.00
Over ¾ lb.	32.00 @ 27.00

WHOLESALE SMOKED MEATS

(l.c.l. prices)	
Hams, skinned, 14/16 lbs., wrapped	54 @ 59
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	56 @ 62
Hams, skinned, 16/18 lbs., wrapped	54 @ 57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	56 @ 63
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	45 @ 47
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	42 @ 44
Bacon, No. 1 sliced, 1-lb. open-faced layers	50 @ 53

VEAL—SKIN OFF

Carcass (l.c.l. prices)	
Prime, 80/110	\$55.00 @ 57.50
Prime, 110/150	54.00 @ 57.50
Choice, 80/110	54.00 @ 57.50
Choice, 110/150	45.00 @ 50.00
Good, 50/80	40.00 @ 43.00
Good, 80/110	43.00 @ 49.00
Good, 110/150	40.00 @ 45.00
Commercial, all wts.	30.00 @ 37.00

CARCASS LAMBS

(l.c.l. prices)	
Prime, 30/50	\$51.00 @ 53.00
Choice, 30/50	51.00 @ 53.00
Good, all weights	45.00 @ 48.00

(*Celling base prices, f.o.b. Chicago)

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	\$17.00 @ 19.00
Good, 70/down	16.00 @ 17.00
Utility, 70/down	14.00 @ 15.00

FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14	46% @ 47
Hams, skinned, 14/16	46% @ 47
Pork loins, regular	45 @ 46
12/down, 100's	45 @ 46
Pork loins, boneless, 100's	45 @ 46
Shoulders, skinned, bone-in, under 16 lbs.	33½ @ 34
100's	33½ @ 34
Picnics, 4/6 lbs., loose	23½
Picnics, 6/8 lbs., loose	23½
Boston butts, 4/8 lbs., 100's	36 @ 37
Tenderloins, fresh, 10's	91.40
Neck bones, bbls.	18½ @ 19
Livers, bbls.	15.00 @ 15.50
Brains, 10's	7½ @ 8
Ears, 30's	10 @ 11
Snouts, lean-in, 100's	7
Feet, S. C., 30's	11

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	23.30
Pork trim., guar. 50% lean, bbls.	24.80
Pork trim., 95% lean, bbls.	52.80
Pork cheek meat, trmd., bbls.	35 @ 36
Bull meat, bon's, bbls.	43½
O.C. cow meat, bbls.	36
Beef trimmings, bbls.	33
Bon's chucks, bbls.	37 @ 38
Beef head meat, bbls.	24
Beef cheek meat, trmd., bbls.	25
Shank meat, bbls.	39 @ 40½
Veal trim., bon's, bbls.	34 @ 36
*Packers ceiling, f.o.b. Chicago	

SAUSAGE CASINGS

(l.c.l. prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to 1½ in.	60 @ 65
Domestic rounds, over 1½ in., 140 pack	90 @ 95
Export rounds, wide, over 1½ in.	1.35 @ 1.50
Export rounds, medium, 1½ @ 1½ in.	90 @ 95
Export rounds, narrow, 1½ in. under	1.10 @ 1.30
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 8
No. 2 weasands	8
Middles, sewing, 1½ @ 2 in.	1.00 @ 1.10
Middles, select, wide, 2 @ 2½ in.	1.55 @ 1.60
Middles, select, extra, 2½ @ 2½ in.	1.95 @ 2.00
Middles, select, extra, 2½ in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	4.00 @ 4.25
Narrow, mediums, 29 @ 32 mm.	3.60 @ 3.75
Medium, 32 @ 35 mm.	2.15 @ 2.25
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 34 in. cut	28 @ 29
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	11 @ 14
Small prime bungs	7½ @ 8
Middles, per set, cap. off.	50 @ 55
DRY SAUSAGE (l.c.l. prices)	
Cervelat, ch. hog bungs	1.01 @ 1.05
Thuringer	50.00 @ 53.00
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	94 @ 99
Genoa style salami, ch.	84 @ 89
Peperoni	81 @ 86
Italian style hams	78 @ 82

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog casings...	45	@46
Pork sausage, sheep cas...	53	@57
Frankfurters, sheep cas...	55	@63.7
Frankfurters, skinless...	48	@51
Bologna...	41	@46
Bologna, artificial cas...	44	@50
Smoked liver, hog bungs...	43	@49 1/4
New Eng. lunch, spec...	75	@78 1/2
Tongue and blood...	48	@51
Some...	36	@38
Pollak sausage, fresh...	52	@58
Pollak sausage, smoked...	54	

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Beefit	41	41
Chili Powder	49	49
Chili Pepper	45	45
Cloves, Zanzibar	1.71	1.81
Ginger, Jam., unbl.	29	32
Ginger, African	24	29
Mace, fancy, Banda		1.41
East Indies		1.31
West Indies		35
Mustard, flour, fancy		30
No. 1		54
West India Nutmeg		56
Paprika, Spanish		59
Pepper, Cayenne		48
Red, No. 1		2.40
Pepper, Packers		2.02
Pepper, white		2.10
Malabar		2.10
Black Lampoon		2.10

SEEDS AND HERBS

(L.C.L. prices)

	Whole	Ground
Caraway seed	15	21
Comino seed	23	30
Mustard seed, fancy	23	..
Yellow American	20	..
Oregano	21	27
Coriander, Morocco		
Natural, No. 1	13	16
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	60	70

CURING MATERIALS

	Owt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo.	\$ 9.39
Salt peter, n. ton, f.o.b. N.Y.	11.25
DBL refined gran.	14.00
Small crystals	15.40
Medium crystals	5.25
Pure rfd., gran. nitrate of soda	6.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	Per ton
Granulated	\$22.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.65
Refined standard cane gran.	8.65
basis	
Refined standard beet gran.	8.45
basis	
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less	8.35@8.45
2%	
Cerelose dextrose, per cwt.	7.92
L.O.L. ex-warehouse, Chgo.	7.92
C/L Del. Chgo.	7.82

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Oct. 22	San Francisco Oct. 21	No. Portland Oct. 21
FRESH BEEF (Carcase):			
STERE:			
Choice:			
500-600 lbs.	\$50.00@51.00	\$53.00@54.00	\$56.00@57.00
600-700 lbs.	49.00@50.00	51.00@53.00	55.00@57.00
Good:			
500-600 lbs.	43.00@45.00	51.00@52.00	50.00@55.00
600-700 lbs.	42.00@43.00	48.00@51.00	49.00@55.00
Commercial:			
350-600 lbs.	38.00@40.00	46.00@48.00	49.00@55.00
COW:			
Commercial, all wts.	32.00@34.00	38.00@44.00	34.00@40.00
Utility, all wts.	31.00@32.00	30.00@36.00	31.00@35.00
FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00@49.00	48.00@50.00	48.00@50.00
Good:			
200 lbs. down	45.00@47.00	46.00@48.00	46.00@49.00
FRESH LAMB (Carcase):			
Prime:			
40-50 lbs.	52.00@53.00	51.00@52.00	48.00@50.00
50-60 lbs.	51.00@52.00	50.00@52.00	48.00@50.00
Choice:			
40-50 lbs.	52.00@53.00	51.00@52.00	48.00@50.00
50-60 lbs.	51.00@52.00	49.00@52.00	..
Good, all wts.	48.00@51.00	48.00@50.00	46.00@49.00
MUTTON (EWE):			
Choice, 70 lbs. down	21.00@24.00	18.00@22.00	18.00@22.00
Good, 70 lbs. down	21.00@24.00	15.00@18.00	18.00@22.00
FRESH PORK CARCASSES (Packer Style)		(Shipper Style)	(Shipper-Style)
80-120 lbs.	32.50@34.00	39.75@40.35	31.50@33.00
120-160 lbs.		35.00@39.00	
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	52.00@53.00	56.00@58.00	57.00@62.00
10-12 lbs.	52.00@53.00	54.00@56.00	57.00@62.00
12-16 lbs.	52.00@53.00	52.00@54.00	56.00@60.00
PICNICS:			
4-8 lbs.	35.00@40.00	35.00@37.00	38.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM, Skinned:			
10-14 lbs.	56.00@61.00		
14-18 lbs.	55.00@62.00	58.00@62.00	56.00@61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	44.00@54.00	52.00@56.50	52.00@55.00
8-10 lbs.	41.00@43.00	50.00@54.50	51.00@54.00
10-12 lbs.	41.00@43.00		48.00@53.00
LARD, Refined:			
1-lb. cartons	15.75@17.00	16.00@17.00	15.00@17.00
50-lb. cartons and cans	13.50@16.50	14.50@16.00	
Clerses	13.00@16.00	14.00@15.00	12.00@15.00



New Enamel Won't Taint Foods!

QUICK-DRYING, ODORLESS. SEALS DAMP WALLS WITHOUT FLAKING or BLISTERING

You don't need to remove food products from cooler, curing room, storage room, when you paint. New KOCH ODORLESS DAMP-PROOF ENAMEL is absolutely odorless; leaves no taste whatever in foods. Can be applied equally well on dry or wet walls. Adheres very tightly, breathing out any water already in the wall, but forming a bond which prevents outside moisture from entering. Resists flaking and blistering. Use in any temperature down to 32° F.

No. 492—Non-Yellowing Gloss White, per gal.....\$8.00

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KOCH ICE-PROOF ENAMEL—Paint freely in any temperature down to 50° below zero F. Ideal for sharp freezers and chill rooms.

KOCH RUST-NO-MORE METAL FINISH—Prevents rust from forming on new metal. Seals off rust flakes and stops rust where it has started.

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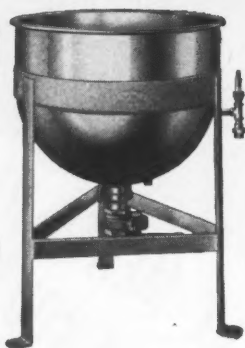
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS		PICNICS	
WEDNESDAY, OCT. 22, 1952		Fresh or F.F.A.	
REGULAR HAMS		4-6	28 1/2 @ 28 1/2
Fresh or F.F.A.		6-8	28
8-10	44 1/2 n	8-10	28 1/2
10-12	44 1/2 n	10-12	28 1/2
12-14	43 n	12-14	28 1/2
14-16	43 1/2 n	8/up	28 1/2
BOILING HAMS		BELLIES	
Fresh or F.F.A.		Green	
16-18	45 1/2 n	6-8	28 1/2 n
18-20	45 1/2 n	8-10	27
20-22	44 1/2 n	10-12	25 1/2
SKINNED HAMS		12-14	25 1/2
Fresh or F.F.A.		13-15	25 1/2
10-12	47	14-16	25 1/2
12-14	47 1/2 @ 46	15-17	25 1/2 @ 26 n
14-16	47 1/2 @ 46	16-18	25 1/2 @ 26 n
16-18	48	17-20	25 1/2 @ 26 n
18-20	48	18-20	25 1/2 @ 26 n
20-22	48		27 @ 27 1/2 n
22-24	48	GR. AMN. BELLIES	
24-25	48	D. S. BELLIES	
25-30	46.60	Clear	
25/up	41	20-25	
FAT BACKS		25-30	
Fresh or Frozen		30-35	
6-8	7 1/2 n	35-40	
8-10	7 1/2 n	40-50	
10-12	9 1/2 n	21 1/2	
12-14	10 1/2 n	22 1/2	
14-16	11 n	23 1/2	
16-18	11 1/2 n	24 1/2	
18-20	11 1/2 n	25 1/2	
20-25	11 1/2 n	26 1/2	

LARD FUTURES PRICES

FRIDAY, OCT. 17, 1952				
Oct.	Nov.	Dec.	Jan.	Mar.
8.92 1/2	9.12 1/2	9.02 1/2	9.10a	9.20a
9.12 1/2	9.22 1/2	9.10	9.20a	9.20a
10.42 1/2	10.62 1/2	10.42 1/2	10.60a	10.60b
10.45	10.62 1/2	10.42 1/2	10.60b	10.60b
10.75	11.00	10.75	10.97 1/2	10.97 1/2
May	11.27 1/2	11.27 1/2	11.27 1/2	11.27 1/2
July	11.50b	11.50b	11.50b	11.50b
Sales: 5,000,000 lbs. (estimated).				
Open interest, at close Thurs., Oct. 16th: Oct. 126, Nov. 1,205, Dec. 539, Jan. 104, Mar. 166, May 105, and July one lot.				
MONDAY, OCT. 20, 1952				
Oct.	Nov.	Dec.	Jan.	Mar.
9.02 1/2	9.12 1/2	9.02 1/2	9.05a	9.15a
9.15	9.25	9.12 1/2	9.15a	9.15a
10.72 1/2	10.72 1/2	10.42 1/2	10.47 1/2	10.47 1/2
10.72 1/2	10.75	10.45	10.45b	10.45b
11.00	11.00	10.82 1/2	10.87 1/2	10.87 1/2
11.20	11.25	11.17 1/2	11.25	11.25
11.57 1/2	11.57 1/2	11.57 1/2	11.57 1/2	11.57 1/2
Sales: 4,280,000 lbs.				
Open interest, at close Friday, Oct. 17th: Oct. 126, Nov. 1,205, Dec. 539, Jan. 104, Mar. 166, May 105, and July one lot.				
TUESDAY, OCT. 21, 1952				
Oct.	Nov.	Dec.	Jan.	Mar.
9.00	9.00	8.95	8.97 1/2 b	8.97 1/2 b
9.12 1/2	9.12 1/2	9.02 1/2	9.10	9.10
10.45	10.15	10.30	10.42 1/2 a	10.42 1/2 a
10.40	10.40	10.32 1/2	10.37 1/2 b	10.37 1/2 b
10.80	10.80	10.65	10.77 1/2	10.77 1/2
11.22 1/2	11.22 1/2	11.02 1/2	11.12 1/2 b	11.12 1/2 b
July	11.57 1/2	11.40a	11.40a	11.40a
Sales: 6,860,000 lbs.				
Open interest, at close Mon., Oct. 20th: Oct. 74, Nov. 1,189, Dec. 542, Jan. 108, Mar. 179, May 103, and July two lots.				
WEDNESDAY, OCT. 22, 1952				
Oct.	Nov.	Dec.	Jan.	Mar.
9.02 1/2	9.02 1/2	8.90	8.90	8.90
9.10	9.12 1/2	8.90	8.95	8.95
10.40	10.42 1/2	10.25	10.25	10.25
10.37 1/2	10.37 1/2	10.27 1/2	10.30b	10.30b
10.70	10.70	10.60	10.65a	10.65a
11.05	11.05	10.95	10.97 1/2 a	10.97 1/2 a
July	11.30	11.30	11.30a	11.30a
Sales: 9,880,000 lbs.				
Open interest, at close Tues., Oct. 21st: Oct. 49, Nov. 1,163, Dec. 556, Jan. 108, Mar. 178, May 103, and July two lots.				
THURSDAY, OCT. 23, 1952				
Nov.	Dec.	Jan.	Mar.	July
8.82 1/2	8.92 1/2	8.77 1/2	8.85b	8.85b
10.17 1/2	10.22 1/2	10.12 1/2	10.20b	10.20b
10.10	10.27 1/2	10.10	10.22 1/2 a	10.22 1/2 a
10.55	10.62 1/2	10.45	10.60a	10.60a
10.87 1/2	10.95	10.85	10.90	10.90
11.30	11.30	11.25	11.25a	11.25a
Sales: 5,500,000 lbs.				
Open interest, at close Wed., Oct. 22nd: Oct. 57, Nov. 1,136, Dec. 578, Jan. 118, Mar. 193, May 111, and July two lots.				

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder livestock received in nine Corn Belt states during September:

CATTLE AND CALVES

	1952	1951
Public stockyards	332,304	317,754
Direct	244,963	216,715
Total	577,267	534,469
July-Sept.	1,116,212	1,022,062

SHEEP AND LAMBS

	1952	1951
Public stockyards	323,575	319,884
Direct	426,145	437,296
Total	749,720	757,070
July-Sept.	1,451,182	1,452,382

Data in this report were obtained from offices of state veterinarians. Under "Public stockyards" are included stockers and feeders which were bought at stockyard markets. Under "Direct" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards en route.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b. Chicago	Refined lard, 50-lb. cartons, f.o.b. Chicago	Kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Lard flakes	Neutral tierces, f.o.b. Chicago	Standard Shortening "N. & S."	Hydrogenated Shortening "N. & S."
	\$14.25	14.25	14.75	15.75	18.75	18.75	19.50	21.50

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Lard Leaf
Oct. 17	9.10n	8.62 1/2 n	9.62 1/2 n
Oct. 18	9.10n	8.62 1/2 n	9.62 1/2 n
Oct. 20	9.10n	8.62 1/2 n	9.62 1/2 n
Oct. 21	9.00n	8.62 1/2 n	9.62 1/2 n
Oct. 22	8.82 1/2 n	8.50n	9.50n
Oct. 23	8.87 1/2	8.25n	9.25n

n—nominal. b—bid. a—asked.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF (Ceiling base prices)

	Oct. 22, 1952	Per lb. Western
Prime, 800 lbs./down...	\$55.50@57.50	
Choice, 800 lbs./down...	54.50@56.50	
Good	48.00@52.00	
Steer, commercial	38.00@45.00	
Cow, commercial	34.00@37.00	
Cow, utility	30.00@33.00	

BEEF CUTS†

	City	Western
Prime:		
Hindquarter	60.00@ 67.0	
Forequarter	47.00@ 49.0	
Round	60.00@ 63.0	
Trimmed full loin	55.00@ 90.0	
Flank	16.00@ 19.0	
Short loin, trimmed	102.00@108.0	
Sirloin, butt bone in	68.00@ 73.0	
Arm chuck (Kosher)	55.00@ 57.0	
Forequarter (Kosher)	52.00@ 54.0	
Brisket (Kosher)	41.00@ 43.0	
Regular chuck	54.00@ 58.0	
Fore Shank	39.00@ 42.0	
Brisket	40.00@ 42.0	
Rib	60.00@ 70.0	
Short plate	18.00@ 21.0	
Arm chuck	52.00@ 56.0	
Arm chuck (Kosher)	55.00@ 57.0	

Choice:	
Hindquarter	60.00@ 65.0
Forequarter	47.00@ 59.0
Round	60.00@ 63.0
Trimmed full loin	50.00@ 82.0
Flank	16.00@ 19.0
Short loin, trimmed	95.00@103.0
Forequarter (Kosher)	50.00@ 54.0
Arm chuck (Kosher)	55.00@ 57.0
Brisket (Kosher)	40.00@ 43.0
Regular chuck	54.00@ 58.0
Fore Shank	39.00@ 42.0
Brisket	39.00@ 42.0
Rib	60.00@ 68.0
Short plate	18.00@ 20.0
Arm chuck	52.00@ 56.0
Arm chuck (Kosher)	55.00@ 57.0

FANCY MEATS

(L.c.l. prices)	
Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	62.8*
Oxtails, over 1/4 lb.	27.8*

*Ceiling base prices.

LAMBS

(L.c.l. prices)	City	Western
Prime lambs, 50/down	\$54.00@58.00	
Prime, 50/60	53.00@55.00	
Choice lambs, 50/down	54.00@58.00	
Good, all wts.	52.00@54.00	
Prime, 50/down	\$53.00@55.00	
Prime, 50/60	52.00@53.00	
Choice, all wts.	52.00@53.00	
Good, all wts.	47.00@50.00	

For permissible additions to ceiling base prices, see CPR 24.

FRESH PORK CUTS

(L.c.l. prices)	Western
Hams, sknd., 14/down	\$50.00@52.00
Bellies, sq. cut, seedless, 8/12 lbs.	Not quoted
Picnics, 4/8 lbs.	44.00@52.00
Pork loins, 12/down	49.00@51.00
Boston butts, 4/8 lbs.	41.00@43.00
Spareribs, 3/down	45.00@47.00
Pork trim., regular	26.00
Pork trim., spec. 80%	46.00

VEAL—SKIN OFF

(L.c.l. prices)	Western
Prime, carcass, 80/110	\$56.00@58.00
Prime, 110/150	54.00@58.00
Choice, 80/110	52.00@56.00
Choice, 110/150	44.00@52.00
Good, carcass, 80/down	40.00@46.00
Good, 80/110	42.00@48.00
Commercial carcass	32.00@36.00

DRESSED HOGS

(L.c.l. prices)	
Hogs, gd. & ch., hd. on, lf. fat in 100 to 136 lbs.	\$33.00@37.50
137 to 153 lbs.	33.00@37.50
154 to 171 lbs.	33.00@37.50
172 to 188 lbs.	33.00@37.50

BUTCHERS' FAT

(L.c.l. prices)	
Shop fat	\$0.75
Breast fat	1.25
Inedible suet	1.25
Edible suet	1.25

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Oct. 22, were reported as follows:

CATTLE:	
Steers, choice & pr.	\$30.50@34.25
Steers, good & ch.	30.00@33.50
Steers, com. & good.	24.00@29.00
Heifers, ch.	32.00 only
Heifers, com'l gd.	22.00@27.50
Cows, util. & com'l.	15.00@19.00
Cows, can., cut.	12.50@14.50
Bulls, good	None rec.
Bulls, util. & com.	15.00@20.50
Bulls, can., cut.	12.00@15.00
HOGS:	
Good 180/190	\$18.25@18.50
Good, ch., 200/220	18.25@18.50
Gd., ch., 220/270	18.25@18.50
Sows, 400/down	16.75@17.75
SHEEP (Lambs):	
Choice & prime	\$22.00@24.65
Good to choice	20.00@21.50

n—Nominal.



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WRITE FOR BULLETIN 329

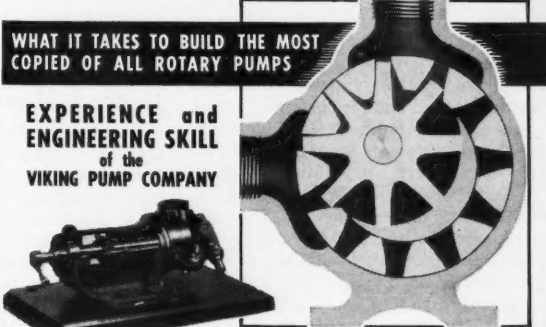
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ST. LOUIS

BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Wednesday, October 22, 1952

The market on tallowes and greases more or less leveled off late last week, and movement of material was moderate to fair. Two tanks of B-white grease sold at 4½c, and a few tanks of yellow grease at 3½c, all c.a.f. Chicago. Several more tanks of yellow grease traded at 4½c, delivered East. No. 2 tallow sold at 3½c, c.a.f. East, several tanks involved.

A tank of bleachable fancy tallow sold at 5½c, and two tanks of choice white grease at 5½c, all delivered Chicago. A few tanks of choice white grease sold at 5½c, c.a.f. East. Three tanks of prime tallow sold at 4½c, c.a.f. Chicago.

On Monday of the new week, steady prices again prevailed and minor action was reported in the midwest locale and to eastern destination. Few more tanks of prime tallow moved at 4½c, and several tanks of yellow grease at 3½c, all c.a.f. Chicago. Original fancy tallow was reported bid at 6@6½c, East, and offered out at 6½c. A few tanks of good packer production bleachable fancy tallow sold at 5½c, delivered East. Couple more tanks of yellow grease sold at 4½c, c.a.f. East. Few tanks of No. 2 tallow traded at 3½c, and several tanks of No. 1 tallow at 4½c, all delivered East.

The market on Tuesday was somewhat mixed, with a tinge of strength in evidence, and mostly brought about by the demand from eastern destination. Few early sales were reported at steady basis were on yellow grease at 3½c, and choice white grease at 5½c, c.a.f. Chicago. Bleachable fancy tallow was reported selling at 5½c and 6c, delivered East, several tanks involved.

Five tanks of original fancy tallow sold at 6½c, c.a.f. East. Two tanks of same sold at 5½c, c.a.f. Chicago. Two tanks of B-white grease moved at 4½c, also c.a.f. Chicago. Two tanks of

bleachable fancy tallow sold at 5½c, c.a.f. Chicago. Four tanks of choice white grease moved at 6½c, delivered East. Five tanks of yellow grease traded at 3½c, delivered Chicago; asking 4c later. Few tanks of special tallow sold at 5½c, c.a.f. East. Several tanks of yellow grease sold at 4½c, also delivered East. Three tanks of No. 2 tallow traded at 4c, c.a.f. East, and more offered out at the same price. Rumored around the trade was the movement of original fancy tallow at 6½c, c.a.f. East, but confirmation lacking. Choice white grease was reported offered out at 5½c, Chicago, later in the day.

At midweek the market was rather quiet, with buyers and sellers more or less on the sidelines. Yellow grease sold in a small way at 3½c, c.a.f. Chicago. Bids of 5½c, Chicago, were recorded on choice white grease, with offerings held at 5½c. Few tanks of bleachable fancy tallow sold at 5½c, East. Choice white grease offered at 6½c, East, and unsold.

TALLOWES: Wednesday's quotations: Original fancy tallow, 5½@5½c; bleachable fancy tallow, 5½c; prime, 4½@5c; special tallow, 4½@4½c; No. 1 tallow, 4c, and No. 2, tallow 3½c.

GREASES: Wednesday's quotations: Choice white grease, 5½@5½c; A-white, 5c; B-white, 4½c; yellow grease, 3½c; house grease, 3½c, and brown grease, 2½@2½c.

Record Mexican Fats, Oils

Total supplies of fats and oils in Mexico during 1952 (except butter) have been forecast by the American embassy at approximately 320,000 short tons, the largest on record and 12 per cent above last year's stocks of 285,770 short tons. Vegetable fats and oils represent 62 per cent or 196,260 tons of the total. There has been a marked trend toward substitution of vegetable for animal fats and oils in the country for many years.

VEGETABLE OILS

Wednesday, October 22, 1952

Volume of trading in the edible oil market was limited the beginning of the week, evidently a customary procedure. Soybean oil sold steady to ½c higher with immediate and October shipments trading as high as 11c, early. Later sales were accomplished at 10½c. November and through December shipments also sold slightly firmer at 10½c. There was some speculator purchase of January forward stock at 10½c, but the market for these shipments was generally believed to be 10½c. The cottonseed oil market was considered in a firm position and Valley oil sold at 13½c early. Later offerings were priced up to 13½c, without action. Material in the Southeast was bid at 13½c, but did not come out at that figure. Texas oil traded at favorable points at 13½c. A fair amount of corn oil sold at 14½c. It is understood the sale price was for October shipment. Peanut oil maintained a firm position although no trading was reported. Buyers were willing to obtain product at 18c, but offerings were difficult to uncover. According to reports, coconut oil traded over the weekend at 13c; however, no sales at that level were consummated Monday.

Scattered sales predominated in the market again Tuesday, at prices generally steady with the preceding day's levels. Soybean oil for October shipment reportedly traded at 10½c and October and first-half November also moved at that level. November shipment sold at 10½c early in the afternoon and January through March shipments brought an equal price. The cottonseed oil market experienced little activity with offerings in the Valley priced at 13½c and best buying interest at 13½c. The market in the Southeast was pegged at 13½c, nominal basis. A fair volume sold in Texas at nearby points at 13½c and 13½c at

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common points. Corn oil was unchanged and sold at 14½¢. Buying interest for peanut oil remained at 18¢, but sales were lacking. Coconut oil for quick shipment brought 13½¢.

Price changes for most selections were not forthcoming Wednesday, and trading was generally light. Soybean oil for nearby shipment sold at 10½¢, buyers' tank. Later, 11¢ was bid for the same shipment, seller's tank, without results. November shipment cashed early at 10½¢ and was later bid at 10½¢. December through January shipments sold at 10½¢ as did January

through March. A fair amount of cottonseed oil traded in the Valley at 13½¢ and Texas oil moved at favorable rate points at 13½¢ and 13½¢ at common points. Several tanks of corn oil traded at 14½¢ and peanut oil was bid at 18½¢ with a sale or two reported at that level. Coconut oil was nominally called 13½¢@13½¢.

CORN OIL: Steady sales at a ¼¢ decline from the previous week.

SOYBEAN OIL: Trading mostly light at unchanged prices to ½¢ gain over last week's levels.

PEANUT OIL: Midweek sales at 18½¢, a ½¢ advance compared with last midweek sales.

COCONUT OIL: Quick shipment experienced majority of trade at price gains of 1¼¢@1½¢.

COTTONSEED OIL: Unchanged price-wise to up ½¢ in Texas. Offerings in Southeast priced up ½¢.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, OCT. 17, 1952

	Open	High	Low	Close	Prev. Close
Jan.	15.85b	16.00b	15.85b
Mar.	16.07b	16.21	16.07
May	16.10b	16.25	16.09
July	16.14b	16.30	16.11
Sept.	15.80b	16.04b	15.90b
Nov.	15.91b	16.10	15.94
Dec.	15.30b	15.49b	15.30b
Oct., '53 ..	15.20b	15.45b	15.70b
Jan., '54 ..	15.20a	15.45b	15.20a

Sales: 132 lots.

MONDAY, OCT. 20, 1952

Mar.	16.33	16.33	16.27	16.32	16.21
May	16.33b	16.35	16.30	16.34b	16.25
July	16.34b	16.39	16.33	16.38	16.30
Sept.	15.50b	15.59b	15.49
Nov.	16.00b	16.22	16.17	16.15b	16.04b
Dec.	16.12b	16.22	16.10
Oct., '53 ..	15.04a	15.52a	15.45b
Jan., '54 ..	16.08b	16.10b	16.00b
Oct., '53 ..	15.40b	15.52b	16.04b

Sales: 193 lots.

TUESDAY, OCT. 21, 1952

Mar.	16.35	16.49	16.30	16.48	16.32
May	16.37	16.48	16.37	16.48	16.34b
July	16.36b	16.50	16.43	16.50	16.38
Sept.	15.60b	15.74b	15.59b
Nov.	16.10b	16.30b	16.15b
Dec.	16.23	16.30	16.19	16.38	16.22
Oct., '53 ..	15.50a	15.65a	15.52a
Jan., '54 ..	16.15b	16.25b	16.10b
Oct., '53 ..	15.50b	15.65b	15.52b

Sales: 196 lots.

WEDNESDAY, OCT. 22, 1952

Mar.	16.47b	16.50	16.39	16.42	16.48
May	16.48b	16.50	16.43	16.43	16.48
July	16.53	16.53	16.42	16.43	16.50
Sept.	16.70b	15.60b	15.74b
Nov.	16.25b	16.40	16.40	16.29b	16.30b
Dec.	16.42	16.42	16.30	16.34	16.38
Oct., '53 ..	15.65a	15.50a	15.65a
Jan., '54 ..	16.35b	16.20b	16.25b
Oct., '53 ..	15.65b	15.50b	15.65b

Sales: 163 lots.

JAPAN'S OILS SITUATION

Latest estimates of Japan's annual requirements of fats and oils ranges about 275,000 to 330,000 short tons, according to the Office of Foreign Agricultural Relations. Domestic production of soybeans, which averages about 400,000 short tons, is mainly for food, whereas imported stocks are for crushing purposes.

Japan's fats and oils position will be further improved by an estimated 311,000 tons of rapeseed to be harvested this year. Government controls have been lifted from rice bran, but the bran oil industry is having difficulty in finding adequate stocks for crushing.

VEGETABLE OILS

Wednesday, Oct. 22, 1952

Crude cottonseed oil, carlots, f.o.b. mills	13½ pd
Valley	13½ n
Southeast	13½ pd
Texas	13½ pd
Corn oil in tanks, f.o.b. mills	14½ pd
Peanut oil, f.o.b. Southern mills	18½ pd
Soybean oil, Decatur	10½ pd
Coconut oil, f.o.b. Pacific Coast	13½@13½ n
Cottonseed foots.	
Midwest and West Coast	1½@1½ n
East	1½@1½ n

n—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, Oct. 22, 1952

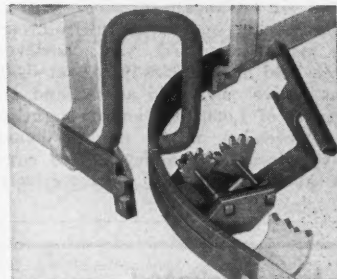
White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(FOB Chicago)

Prime oleo stearine (slack barrels) ..	8c
Extra oleo oil (drums)	13½@14½ cn

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BY-PRODUCTS MARKETS

(Chicago, Wednesday, Oct. 22)

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia \$8.25
--	---------------------

Digester Feed Tankage Materials

Wet rendered, unground, loose, per ton	\$9.25
High test	\$8.25@8.50n
Liquid stick tank cars	3.50

Packinghouse Feeds

50% meat and bone scraps, bagged	115.00
50% meat and bone scraps, bulk ..	105.00
55% meat scraps, bulk	120.00
60% digester tankage, bulk	110.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	140.00
70% standard steamed bone meal, bagged	95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia	7.00n

Dry Rendered Tankage

Low test	Per unit Protein \$2.00
High test	\$1.85@1.90

Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt. \$ 1.75@ 2.00
Hide trimmings (green, salted) ..	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coil dried, per ton	\$45.00@50.00n
Summer coil dried, per ton	\$37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 @ 3½n

n—nominal. a—asked.
*Quoted delivered basis.

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WRITE FOR FULL INFORMATION

HIDES AND SKINS

Fair amount of big packer hides sold at steady prices to 1/2c advance—Few cars of small packer hides traded within the quoted range—Country hide market quiet—Calfskin market dull—Kipskin sales at midweek at fractional declines—Sheepskin sales about nil.

CHICAGO

PACKER HIDES: Packers apparently were not in a position to release offerings Monday and were cautiously awaiting the extent of tanner interest. Tanners were not too expressive. Just how expansive their interest was could not be determined. But branded steers were bid in a few directions at 13c and Colorados at 12 1/2c. Other bids existed for heavy native steers at 15 1/2c and heavy native cows were sought at 16c.

Broad buying interest developed Tuesday, but offerings were slow in coming out. Activity that did materialize was accomplished at steady prices with the bulk of the sales confined to heavy native steers. Lots totaling 12,800 moved at 16c and large outside independent packers were also involved in sales of this selection, with 3,080 trading at an equal price.

Although some buyers had entertained ideas of obtaining butt branded steers at 13c, packers held offerings at 13 1/2c and moved 3,400 at that level. Rumor was prominent throughout the trade that Omaha-Sioux City-St. Paul and Chicago heavy native cows sold at 16 1/2c, denoting a 1/2c gain. Late in the day, rumor became an actuality and an estimated 3,000 sold at the aforementioned 1/2c advance.

Big packer movement at midweek was not particularly vast, however, prices held mostly steady. About 5,000 light native cows sold at 18c and another lot of 1,000 St. Pauls brought an equal price. A mixed car of heavy native steers and heavy native cows sold at 16c and 16 1/2c, respectively.

Some 800 Evansville heavy and light native steers sold at 16c and 18 1/2c. There was also trading of 1,400 hides and the natives brought 22c and the branded 18c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market was generally slow and only a few cars of 50-lb. and 58@60-lb. average were reported, trading at 15c and 13 1/2@14c, respectively. Regular lots of country hides have moved at 11c and other lots of locker-butcher variety have brought 11 1/2c for 50@52-lb. average.

CALFSKINS AND KIPSKINS: No movement of calfskins was heard and, although interest has held up fairly well, offerings have been scarce. Kipskins traded at midweek and about 15,000 overweights and kip brought 30c for the Southwesterns, 26 1/2c for the overweights and northern overweights sold at 28c.

SHEEPSKINS: Due to anticipated labor disturbances, most shearlings and fall clips were sold up last week. The No. 1 shearlings were still pegged at 2.25 and fall clips at 2.75. There were not enough No. 2 and No. 3 shearlings around to really make a market and, although sales last week at 1.70 and 1.10 were reported, it is doubtful if they could be duplicated today. The pickled skin market was considered strong at 10.50@11.00 with some sales at the top figure reported.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended October 18, 1952, were 6,149,000 lbs.; previous week, 5,786,000 lbs.; same week 1951, 5,201,000 lbs.; 1952 to date, 188,080,000 lbs.; same period 1951, 207,233,000 lbs.

Shipments for the week ended October 18, 1952, totaled 3,747,000 lbs.; previous week, 4,711,000 lbs.; corresponding week, 1951, 3,570,000 lbs.; this year to date, 163,217,000 lbs.; corresponding week, 1951, 159,044,000 lbs.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Previous Week		Cor. Week 1951	
	Week ended Oct. 22	@19n	Week	@18n	31	@33n
Nat. steers ..16						
Hvy. Texas						
strs.	13 1/2n		13 1/2n	26	@26 1/2	
Hvy. butt,						
brand'd strs.	13 1/2n		13 1/2	26	@26 1/2	
Hvy. Col. strs.	12 1/2n		12 1/2	25	@25 1/2	
Ex. light Tex.						
strs.	17 1/2n		17 1/2n		33n	
Brand'd cows.	15n		15		33n	
Hy. nat. cows	16 1/2n		16		32n	
Lt. nat. cows.	18		18	28	@28 1/2	
Nat. bulls ...	9 1/2@10n		9 1/2@10n		20 1/2	
Brand'd bulls.	8 1/2@9n		8 1/2@9n		19 1/2	
Calfskins, Nor.						
10/15	50n		50n		45n	
10/down ...	45n		45n			
Kips, Nor.						
nat. 15/25..	32 1/2		32 1/2		40n	
Kips, Nor.						
branded ...	30n		30n		37 1/2n	

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over.	13 1/2@14n	13 1/2@14n
50 lbs.	14 1/2@15n	14 1/2@15n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	35n	35n	40@ 42n
Kips, 15/30	26n	26n	34@ 36n
Slunks, regular ...	1.75n	1.75	1.25@1.50
Slunks, hairless ...	50n	50	60n

SHEEPSKINS

Pkr. shearlings,			
No. 1	2.25n	2.25	3.35@3.50
Dry Pelts	30n	30	40@ 42
Horsehides,			
untrmd.	7.00@7.25n	7.00@7.25n	11.00

*Ceiling prices.

N. Y. HIDE FUTURES

MONDAY, OCT. 20, 1952

	Open	High	Low	Close
Jan.	14.95	14.95	14.85	14.85b- 95a
Apr.	14.40b	14.40	14.40	14.33b- 40a
July	14.30b	14.30	14.25	14.20b- 30a
Oct., '53.	14.15b	14.20	14.20	14.10b- 20a
Jan., '54.	14.10b	14.00b- 10a
Apr., '54.	14.00b	13.90b-14.00a

Sales: 20 lots.

TUESDAY, OCT. 21, 1952

Jan.	14.80b	15.10	15.00	15.10
Apr.	14.30b	14.50	14.50	14.50b- 60a
July	14.15b	14.40b- 50a
Oct., '53.	14.05b	14.30b- 40a
Jan., '54.	13.85b	14.20b- 30a
Apr., '54.	13.85b	14.10b- 20a

Sales: 13 lots.

WEDNESDAY, OCT. 22, 1952

Jan.	15.10b	15.35	15.25	15.35 - 30
Apr.	14.55b	14.65	14.62	14.60b- 65a
July	14.45b	14.50	14.46	14.45b- 55a
Oct.	14.40b	14.30b- 45a
Jan., '54.	14.35b	14.20b- 35a
Apr., '54.	14.20b	14.10b- 25a

Sales: 34 lots.

THURSDAY, OCT. 23, 1952

Jan.	15.35b	15.52	15.35	15.45b- 50a
Apr.	14.60b	14.75	14.66	14.75
July	14.40b	14.57	14.55	14.55
Oct.	14.25b	14.43	14.43	14.35b- 45a
Jan., '54.	14.10b	14.25b- 35a
Apr., '54.	14.00b	14.15b- 25a

Sales: 67 lots.

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PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRY SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

Cor. Week
1951
@ 33 1/2@ 26 1/2
@ 26 1/2
@ 25 1/233 1/2
32 1/2
@ 28 1/2
20 1/2
19 1/245 1/2
40 1/2
37 1/240 @ 42 1/2
34 @ 38 1/2
25 @ 1.50
60 1/23.35 @ 3.50
40 @ 42
11.00Close
85b- 95a
33b- 40a
20b- 30a
10b- 20a
60b- 10a
90b-14.00a10
50b- 60a
40b- 50a
30b- 40a
20b- 30a
10b- 20a35 - 30
60b- 65a
45b- 50a
30b- 40a
20b- 30a
10b- 20a45b- 50a
1.75
1.55
35b- 45a
25b- 35a
15b- 25a

MEATS

• LAR

OWA

25, 1952

PHILADELPHIA FRESH MEATS

(Tuesday, Oct. 21)

WESTERN DRESSED

BEEF (STEER):

Prime, 800-900	56.00@57.50
Choice, 600-800	54.50@56.25
Choice, 900-900	53.00@54.00
Good, 500-700	47.50@51.50
Commercial, all wts.	38.00@42.00

COW:

Commercial, all wts.	36.00@38.00
Utility, all wts.	31.00@33.00

VEAL (SKIN-OFF):

Prime, 80-150	52.00@60.00
Choice, 80-150	50.00@58.00
Good, 50-80	44.00@50.00
Good, 80-150	45.00@55.00
Commercial, all wts.	35.00@42.00

CALF (SKIN-OFF):

Prime, 200/down	None
Choice, 200/down	40.00@45.00
Good, 200/down	34.00@40.00
Commercial, all wts.	32.00@35.00

SPRING LAMB:

Prime, 50/down	57.00@60.00
Choice, 50/down	56.00@60.00
Good, all wts.	52.00@56.00

MUTTON (EWE):

Choice, 70/down	20.00@22.00
Good, 70/down	18.00@20.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down	50.00@52.00
(Bladeless included) 12-16	50.00@52.00
(Bladeless included) 16-20	47.00@49.00

BUTTS, BOSTON STYLE, 4-8

	40.00@42.00
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SPARERIBS, 3 lbs. down

	44.00@46.00
--	-------------

REGULAR PICNICS, 4-8

	None
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August Meat Output More Than July and Year Before

Production of meat in commercial plants in the United States during August totaled 1,522,000,000 lbs., the U.S. Department of Agriculture has announced. This was a scant 1 per cent hike over the 1,577,000,000 lbs. in July and a 5 per cent decrease from the 1,662,000,000 lbs. during August, last year. Meat production during the first eight months of this year was 4 per cent above output for the same period, last year.

Beef production during August added up to 795,000,000 lbs., or 1 per cent more than in July and 4 per cent above production for August 1951. Output of veal totaled 101,000,000 lbs., or 7 per cent more than in July and 3 per cent above last year. Output of pork amounted to 637,000,000 lbs., or 3 per cent less than during July and 15 per cent less than a year ago. Lard output was 155,000,000 lbs., 3 per cent less than in July and 16 per cent below last year.

Production of lamb and mutton amounted to 49,000,000 lbs. for a 14 per cent increase over July and 11 per cent more than in August last year.

More meat animals of each species were killed during August than in July, except hogs. August slaughter of cattle and sheep and lambs was greater than last year, but less of hogs and calves.

The three leading states in August slaughter of each class of livestock is shown in the following table, ("000" omitted):

	Cal.	Ill.	Iowa	Minn.	Tex.	N.Y.
Cattle	149	145	118
Calves	...	53	97	62
Hogs	...	464	649	318
Sheep	158	...	91	106

Note: Blank spots show where state did not place among first three.

WEEK'S CLOSING MARKETS

Argentine Meat Peso Cut

Argentina has announced a cut in the currency exchange rate on shipments of canned meats to the United States, which has been interpreted as a move to help move Argentine beef in this country. Formerly, \$100 would buy from 500 to 750 Argentine pesos worth of meat, but under the new arrangement \$100 will buy almost 1,400 pesos worth of meat.

The step follows Argentine efforts to step up wool exports by a similar change in currency rates. American wool producers reacted by demanding more tariff protection. A hearing on their proposal was held recently in Washington.

WORLD MEAT SITUATION

World meat production, net trade and available supplies in million pounds by continents and areas in 1951 and 1950 compared, as reported by the Office of Foreign Agricultural Relations.

	Production		Net trade (+) imports, (-) exports		Available supplies	
	1950	1951*	1950	1951*	1950	1951*
N. Am.	24,407	24,206	+ 157	+ 388	23,890	23,172
Europe	22,956	23,949	+2,351	+1,430	25,314	25,365
S. Am.	9,177	8,699	-1,363	-1,213	7,699	7,771
Un. S.						
Africa	937	868	- 13	+ 5	924	873
Oceania	3,495	3,351	-1,292	-1,063	2,201	2,287
Total	60,972	61,073	- 160	- 453	60,028	59,468

*Preliminary.

THURSDAY'S CLOSINGS

Provisions

The top price paid for live hogs on the Chicago market was \$18.85; average, \$18.50. Provision prices were quoted as follows: Under 12 pork loins, 42 1/2; 10/14 green skinned hams, 45@47; Boston butts, 35 1/2; 16/down pork shoulders, 32@33 nominal; 3/down spareribs, 39; 8/12 fat backs, 8@10 1/4; regular pork trimmings, 23 nominal; 18/20 DS bellies, 26 1/2 nominal; 4/6 green picnics, 28 1/2 @29; 8/up green picnics, 28 1/2.

P.S. loose lard was quoted at 8.25 nominal and P.S. lard in tierces at 8.87 1/2.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Nov. 16.30b-35a; Dec. 16.34-33; Jan. 16.25b-40a; Mar. 16.40b-42a; May 16.41b-44a; July 16.41b-44a; Sept. '53, 15.75b-85a; Oct. 15.65b; Dec. 15.65n.

Sales: 79 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Oct. 18, with comparisons:

	Week Oct. 18	Previous Week	Cor. Week 1951
Cured meats, pounds	5,395,000	5,284,000	30,825,000
Fresh meats, pounds	23,078,000	35,470,000	22,296,000
Lard, pounds	5,419,000	3,647,000	4,269,000

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LIVESTOCK MARKETS

Weekly Review

Cattle On Feed October 1 14% Above '51 in 3 States

The number of cattle on feed October 1 in the three important feeding states, Illinois, Iowa, and Nebraska was 1,258,000 head, or 14 per cent more than the 1,106,000 head on feed October 1 last year, the Bureau of Agricultural Economics has reported. October 1 inventories were up 25 per cent in Illinois, 23 per cent in Nebraska, and 5 per cent in Iowa. Both placements and marketings during the past three months were about one-fourth larger than in the corresponding period last year. On July 1, this year, the number on feed was 16 per cent larger than the corresponding date a year earlier.

During the past three months, 666,000 head of cattle were put on feed, an increase of 26 per cent over the July-September period last year. Shipments of stocker and feeder cattle and calves into the three states during this period were 6 per cent above a year ago. They were up 22 per cent for Illinois and 9 per cent for Iowa; but were down 20 per cent for Nebraska. However, shipments into Nebraska last fall were early, and September 1951 receipts were a record high. September 1952 shipments into Illinois were 31 per cent larger, but for Iowa only 5 per cent larger than a year ago.

All of the increase in cattle on feed October 1 was in the number that had been on feed less than six months. The number on feed over six months was 370,000 head, 5 per cent less than the 389,000 head October 1, 1951. This reflected smaller replacement during the first three months of 1952, as compared with 1951. Cattle on feed three to six months were 265,000 head, up 23 per cent from a year earlier, while the 623,000 head on feed less than three months was up 24 per cent.

Steers accounted for 76 per cent of the total cattle on feed; heifers, 17 per cent; calves, 6 per cent, and other cattle, 1 per cent. These percentages

are nearly the same as those a year ago.

Marketings of fed cattle for the three states from July 1 to September 30 were 27 per cent above those for the same period last year. The number of fed cattle marketed by October 1 that were put on feed after July 1 was 5 per cent of marketings this last quarter, compared with 4 per cent a year ago. The October survey showed that cattle feeders intend to market 69 per cent of the cattle now on feed by the end of the year. These cattle are expected to go to market at a rather uniform rate during the balance of the year.

Cattle on feed in the three states compared:

State	Oct. 1, 1952	July 1, 1952	Oct. 1, 1951
Illinois	308,000	333,000	248,000
Iowa	630,000	850,000	600,000
Nebraska	320,000	307,000	260,000
Three States	1,258,000	1,490,000	1,106,000

CANADIAN LIVESTOCK

September average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER.

	STEERS*	VEAL to CALVES	HOGS* Gr. B ¹ Dr.	LAMBS Gd. Handyw.
Stock yards	Sept. 1952	Sept. 1952	Sept. 1952	Sept. 1952
Toronto	\$24.61	\$27.09	\$25.60	\$25.65
Montreal	25.50	28.60	25.60	24.19
Winnipeg	22.72	24.91	24.60	23.30
Calgary	22.54	23.96	24.32	21.68
Edmonton	22.48	24.69	24.99	20.94
Lethbridge	21.51	22.35	23.64	19.50
Pr. Albert	22.16	23.20	23.35	21.13
Moose Jaw	22.04	22.21	23.60	20.81
Saskatoon	22.81	35.47	23.60	22.50
Regina	22.26	23.47	23.60	21.54
Vancouver	22.24	23.41	26.47	22.93

*Dominion Government premiums not included.

LIVESTOCK CAR LOADINGS

A total of 16,305 cars were loaded with livestock during the week ended October 11, 1952, according to the American Association of Railroads. This was a decrease of 1,893 cars from the same week in 1951 and 207 less than during the corresponding period of 1950.

Swedish Livestock, Meat

Preliminary information on livestock numbers in Sweden as of June 1 compared with 1951, showed declines in cattle, horses and poultry, while hogs increased by 3 per cent, according to an American embassy report. Hogs totaled 1,363,070 head compared with 1,324,040 last year. Cattle and calf numbers declined to 2,528,000 from 2,633,470 last year.

January-June inspected slaughter of hogs amounted to 896,500 head against 936,000 last year. The six-month kill of cattle and calves totaled 703,800 head compared with 817,600 last year. Meat production over the first six months of 1952 amounted to 328,000,000 lbs. compared with 331,600,000 lbs. last year.

ST. LOUIS HOGS IN SEPT.

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	September 1952	1951
Hogs received	200,498	207,108
Highest price	\$21.15	\$21.50
Lowest price	19.65	20.60
Average price	19.96	20.78
Average weight, lbs.	212	208

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y. in September, 1952 were reported by the U.S.D.A.

	Cattle	Calves	Hogs	Sheep
Receipts	22,028	6,134	6,057	26,131
Shipments	14,615	2,364	1,720	20,718
Local slaughter	7,413	3,770	4,337	5,353

College Steer Royal Champion

A purebred Hereford bred and fed by Oklahoma A&M College was named grand champion steer of the 1952 American Royal in the highlight event of the show at Kansas City. Reserve grand championship went to the grand champion of the junior division, a 1,025-lb. Angus shown by Faye Muggle of Cleghorn, Iowa.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, October 21, were reported by the Production and Marketing Administration as follows:

St. L. N.B. Yds. Chicago Kansas City Omaha St. Paul

HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:					
120-140 lbs. ...	\$13.50-15.75	\$16.50-18.00	\$17.75-18.50	\$18.75-18.25	\$14.00-16.25
140-160 lbs. ...	15.50-17.75	17.75-18.50	18.25-18.35	18.25-18.35	16.00-17.75
160-180 lbs. ...	17.50-18.50	18.25-18.35	18.25-18.35	18.25-18.35	17.75-17.85
180-200 lbs. ...	18.25-19.10	18.50-18.75	18.25-18.60	18.25-18.35	17.75-17.85
200-220 lbs. ...	19.00-19.10	18.50-18.75	18.25-18.60	18.25-18.35	17.75-17.85
220-240 lbs. ...	18.50-18.75	18.25-18.60	18.25-18.35	18.25-18.35	17.75-17.85
240-270 lbs. ...	18.75-19.00	18.50-18.75	17.75-18.50	18.25-18.35	17.75-17.85
270-300 lbs. ...	18.25-18.90	18.50-18.75	17.75-18.50	18.25-18.35	Scarce
300-330 lbs. ...	18.25-18.50	18.50-18.75	17.75-18.50	18.25-18.35	Scarce
330-360 lbs. ...	18.00-18.25	18.50-18.75	17.75-18.50	18.25-18.35	Scarce
Medium:					
160-220 lbs. ...	16.25-18.75	14.75-18.00	14.75-18.00	14.75-18.00	Scarce

ROWS:

Choice:					
270-300 lbs. ...	18.25 only	18.00-18.25	16.75-17.75	17.50-18.00	17.00-17.25
300-330 lbs. ...	18.25 only	17.75-18.00	16.75-17.75	17.50-18.00	17.00-17.25
330-360 lbs. ...	18.00-18.25	17.50-17.75	16.75-17.75	17.50-18.00	16.50-17.25
360-400 lbs. ...	17.00-18.00	17.25-17.50	16.00-17.00	16.75-17.50	16.00-17.00
400-450 lbs. ...	16.50-17.75	17.00-17.25	15.00-17.00	15.00-17.00	15.50-16.75
450-550 lbs. ...	15.50-17.25	16.00-17.00	15.00-17.00	15.00-17.00	14.50-16.00
Medium:					
250-500 lbs. ...	14.75-17.75	15.00-17.00	14.50-17.50	14.50-16.75	14.50-16.75

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:					
700-900 lbs. ...	33.25-34.50	34.00-35.50	33.50-35.00	33.50-34.50	33.50-34.50
900-1100 lbs. ...	33.50-35.00	34.50-36.50	34.00-35.50	34.25-35.00	34.00-35.00
1100-1300 lbs. ...	33.50-35.00	33.50-36.50	34.00-35.50	34.25-35.00	34.00-35.00
1300-1500 lbs. ...	33.00-34.50	32.75-35.50	32.50-34.75	31.50-34.50	34.00-35.00

Choice:

700-900 lbs. ...	29.25-33.50	30.50-34.50	29.50-33.50	29.75-34.25	31.00-34.00
900-1100 lbs. ...	29.50-33.50	30.25-34.50	29.25-34.00	29.75-34.25	31.00-34.00
1100-1300 lbs. ...	29.50-33.50	30.00-34.50	29.25-34.00	29.50-33.75	31.00-34.00
1300-1500 lbs. ...	29.25-33.00	30.00-33.50	29.00-33.75	29.50-33.75	31.00-34.00

Good:

700-900 lbs. ...	25.00-29.50	26.50-30.50	24.50-29.50	25.50-29.75	26.00-31.00
900-1100 lbs. ...	25.50-29.50	26.00-30.50	24.50-29.25	25.50-29.75	26.00-31.00
1100-1300 lbs. ...	25.00-29.50	26.00-30.25	24.25-29.25	25.50-29.75	26.00-31.00

Commercial:

all wts.	19.50-25.50	20.50-26.50	19.50-24.50	20.00-25.50	21.00-26.00
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Utility, all wts.	16.00-19.50	17.00-20.50	15.00-19.50	16.00-20.00	17.00-21.00
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HEIFERS:

Prime:					
600-800 lbs. ...	33.00-34.25	33.25-34.25	33.00-34.00	33.00-33.75	33.00-34.00
800-1000 lbs. ...	33.00-34.25	33.50-34.50	33.00-34.50	33.00-34.00	33.50-34.50

Choice:

600-800 lbs. ...	28.75-33.00	29.50-33.50	29.00-33.00	29.25-33.00	31.00-33.00
800-1000 lbs. ...	28.25-33.00	29.50-33.50	29.00-33.00	29.25-33.00	31.00-33.50

Good:

500-700 lbs. ...	24.50-28.75	25.50-29.25	23.50-29.00	24.50-29.25	26.00-31.00
700-900 lbs. ...	24.00-28.75	25.50-29.25	23.50-29.00	24.50-29.25	26.00-31.00

Commercial:

all wts.	18.00-24.50	19.50-25.50	18.50-23.50	18.50-24.50	20.00-26.00
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Utility, all wts.	14.50-18.00	16.00-19.50	14.50-18.50	15.00-18.50	17.00-20.00
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COWS:

Commercial:					
all wts.	15.00-17.50	18.00-20.25	16.00-18.00	18.00-19.50	17.00-18.00
Utility, all wts.	13.00-15.00	14.50-18.00	14.00-16.00	13.75-18.00	14.50-17.00
Canner & cutter:					
all wts.	10.00-13.00	11.25-15.00	11.00-14.00	10.50-13.75	11.50-14.00

BULLS (Yrln. Excl.) All Weights:

Good					
Commercial	17.50-19.75	21.00-22.00	17.50-18.50	18.00-20.00	19.50-21.00
Utility	15.50-17.50	18.75-21.00	15.50-17.50	16.00-18.00	19.50-21.00
Cutter	13.00-15.50	16.00-18.75	13.00-15.50	13.00-16.00	17.00-19.50

VEALERS, All Weights:

Choice & prime.	30.00-36.00	32.00-34.00	24.00-28.00	25.00-28.00	26.00-32.00
Com'l & good...	22.00-30.00	25.00-32.00	18.00-24.00	20.00-25.00	19.00-26.00

CALVES (500 Lbs. Down):

Choice & prime.	22.00-27.00	22.00-28.00	17.00-19.00	20.00-25.00	21.00-26.00
Com'l & good...	16.00-22.00	17.00-23.00	13.00-17.00	15.00-20.00	17.00-21.00

SHEEP & LAMBS:

LAMBS—110 Lbs. Down:					
Choice & prime.	23.50-24.50	23.50-24.50	21.00-24.00	24.00-24.50	23.00-24.00
Good & choice..	19.00-23.50	20.00-23.50	18.00-21.50	22.50-24.00	21.50-23.00

EWES (Shorn):

Good & choice..	5.00-6.50	5.50-6.00	5.00-6.00	4.50-5.00	4.50-5.00
Cull & utility...	4.00-5.00	4.50-5.50	4.00-5.00	3.00-4.50	3.00-4.50

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Oct. 11, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$22.25	\$27.00	\$25.60	\$22.00
Montreal	29.55	25.60	21.85	
Winnipeg	21.00	25.31	24.52	19.50
Calgary	21.55	19.27	23.45	19.82
Edmonton	20.70	23.25	24.50	19.60
Lethbridge	21.45	21.00	23.10	18.00
Pr. Albert	18.25	18.70	23.35	19.00
Moose Jaw	21.45	18.00	23.60	17.60
Saskatoon	20.75	23.25	23.60	
Regina	19.50	22.80	23.60	18.00
Vancouver	21.45	21.25	24.80	22.15

*Dominion Government premiums not included.



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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending Oct. 18:

CATTLE	Week Ended	Prev. Week	Cor. 1951
Chicago†	23,985	21,369	13,112
Kansas City†	19,778	25,558	13,113
Omaha*†	19,571	22,250	8,854
E. St. Louis†	14,160	14,744	8,056
St. Joseph†	6,837	11,239	4,965
Sioux City†	9,251	6,862	3,341
Wichita*†	4,835	2,901	3,375
New York & Jersey City†	8,963	8,629	6,381
Okla. City*†	10,589	11,576	7,747
Cincinnati†	11,354	4,612	4,586
Denver†	10,397	9,708	7,112
St. Paul†	12,746	12,506	9,431
Milwaukee†	3,119	3,294	3,634
Total	155,595	154,248	93,707

HOGS	Week Ended	Prev. Week	Cor. 1951
Chicago†	40,933	37,343	40,570
Kansas City†	11,286	12,188	14,730
Omaha*†	38,236	28,274	45,344
E. St. Louis†	31,380	34,698	33,136
St. Joseph†	23,858	24,721	29,747
Sioux City†	31,145	21,403	24,796
Wichita*†	9,540	2,215	12,356
New York & Jersey City†	52,882	52,579	52,153
Okla. City*†	14,023	10,952	15,637
Cincinnati†	40,816	15,953	19,805
Denver†	9,292	8,831	12,466
St. Paul†	50,069	51,604	40,500
Milwaukee†	8,131	6,851	6,557
Total	361,585	307,612	347,797

SHEEP	Week Ended	Prev. Week	Cor. 1951
Chicago†	10,448	10,022	5,116
Kansas City†	8,844	8,727	6,186
Omaha*†	30,377	8,350	10,808
E. St. Louis†	8,506	9,353	4,881
St. Joseph†	10,093	11,393	9,799
Sioux City†	4,865	5,376	3,039
Wichita*†	1,188	4	638
New York & Jersey City†	48,601	43,678	47,098
Okla. City*†	5,354	4,051	3,927
Cincinnati†	481	332	91
Denver†	14,347	11,282	9,441
St. Paul†	9,870	9,293	5,431
Milwaukee†	1,429	1,358	900
Total	154,403	123,219	107,358

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Oct. 22, were as follows:

CATTLE:	Steers, ch. & pr.	None rec.
Steers, com'l & gd.	\$24.00@25.00	
Heifers, ch. & pr.	29.50@30.50	
Heifers, util. & gd.	21.50@24.00	
Cows, com'l	18.00@20.00	
Cows, utility	14.00@15.50	
Cows, canner, cutter.	10.00@13.50	
Bulls, util., com'l.	20.00@20.50	
Bulls, can., cut.	15.00@17.00	

VEALERS:	Choice & prime <td>\$32.00@36.50</td>	\$32.00@36.50
Good & choice	30.00@37.00	
Utility & com'l.	17.00@24.00	
Cull & utility	10.00@13.00	

HOGS:	Gd. & ch. <td>170/230...\$19.25@19.75</td>	170/230...\$19.25@19.75
Sows, 400/down	16.00@17.00	

LAMBS:	Gd. to pr.	None rec.
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NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Oct. 18:

Cattle Calves Hogs*Sheep*	Salable	225	795	89	442
Total (incl. directs)	5,621	3,143	21,199	32,612	
Prev. week:					
Salable	206	274	492	55	
Total (incl. directs)	4,649	2,738	24,323	22,337	

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS	Cattle	Calves	Hogs	Sheep
Oct. 15	13,988	303	10,488	1,246
Oct. 16	2,392	536	17,357	4,706
Oct. 17	941	140	10,393	1,232
Oct. 18	503	105	4,619	588
Oct. 20	20,459	755	15,538	4,590
Oct. 21	7,000	500	12,100	6,600
Oct. 22	12,000	300	9,400	2,500

*Week so far ... 39,459 1,555 37,038 13,890
Wk. ago. 42,067 2,440 35,551 12,666
Yr. ago. 33,274 4,983 41,208 7,029
2 yrs. ago. 37,687 3,601 49,970 7,253
*Including 3,524 hogs and 6,227 sheep direct to packers.

SHIPMENTS	Cattle	Calves	Hogs	Sheep
Oct. 15	6,551	77	1,061	706
Oct. 16	2,926	500	3,071	396
Oct. 17	1,670	254	2,343	227
Oct. 18	961	466	396	
Oct. 20	5,372	45	986	288
Oct. 21	3,000		2,000	500
Oct. 22	5,000		1,000	500

Week so far ... 13,372 45 3,996 1,288
Wk. ago. 16,622 282 4,607 1,496
Yr. ago. 13,925 467 3,320 1,496
2 yrs. ago. 11,853 238 3,805 1,794

OCTOBER RECEIPTS	Cattle	Calves	Hogs	Sheep
1952	144,200	101,177	8,906	235,242
1951	209,571	65,654	38,329	

OCTOBER SHIPMENTS	Cattle	Calves	Hogs	Sheep
1952	64,010	46,946	20,140	8,315
1951	28,884	7,540		

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Oct. 22:

Packers' purch.	Week ended Oct. 22	Week ended Oct. 15
Shippers' purch.	43,544	38,335
	9,778	8,170
Total	53,322	46,514

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Oct. 22, were reported as shown in the table below:

CATTLE:	
Steers, choice & pr.....	\$29.75@30.50
Steers, good to ch.....	26.50@27.50
Steers, com'l.....	24.00@26.00
Heifers, choice.....	26.50@27.50
Heifers, com'l & gd.....	22.50 only
Cows, com'l.....	18.50@19.50
Cows, utility.....	16.50@18.00
Cows, can. & cut.....	13.00@16.00
Bulls, util. & com'l.....	18.50@23.00

CALVES:	
Good	\$24.00@25.00
Com'l & good	22.00@24.00
Utility & com'l.....	17.50@19.00
Culls	12.00@16.00

HOGS:	Good & ch. <td>180/240...\$20.00@21.00</td>	180/240...\$20.00@21.00
Sows, 400/down	15.00@17.00	

SHEEP:	Lambs, good & ch.	None rec.
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CANADIAN KILL

Inspected slaughter in Canada for week ended Oct. 11:

CATTLE	Week Ended Oct. 11	Same Week Last Yr.
Western Canada	12,812	9,041
Eastern Canada	15,839	11,558
Total	28,651	20,599

HOGS	Western Canada <td>34,947</td>	34,947
Eastern Canada	79,311	
Total	114,258	
All hog carcasses graded	123,687	

SHEEP	Western Canada <td>6,392</td>	6,392
Eastern Canada	16,345	
Total	22,737	

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, October 18, 1952, as reported to The National Provisioner:

CHICAGO

Armour, 6,956 hogs; Swift, 741 hogs; Wilson, 2,445 hogs; Agar, 11,511 hogs; Shippers, 10,417 hogs; and Others, 19,280 hogs.
Total: 23,985 cattle; 1,837 calves; 51,350 hogs; and 10,448 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,193	1,381	2,629	2,940
Swift	3,099	1,626	3,536	5,153
Wilson	908	...	2,256	...
Butchers	6,079	3	432	751
Others	3,489	...	2,433	...

Total ..16,768 3,010 11,286 8,844

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	4,529	9,753	3,342
Cudahy	3,859	6,738	3,208
Swift	5,581	6,922	8,398
Wilson	2,590	6,090	...
Cornhusker	719
Nebr. Beef	473
Eagle	85
Gr. Omaha	319
Hoffman	104
Bothschild	421
Roth	1,033
Kingan	1,446
Merchants	145
Midwest	90
Omaha	407
Union	513
Others	...	13,498	...

Total ..22,319 43,601 14,948

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,356	1,423	8,008	3,745
Swift	5,099	4,268	9,894	4,761
Hunter	1,014	...	4,584	...
Hell	2,351	...
Krey	4,258	...
Laclede	1,075	...
Selloff	1,210	...

Total ..8,469 5,691 31,380 8,506

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,604	133	16,271	6,842
Armour	...	1	3,515	...
Others	6,900	524	11,419	253

Total* ..10,504 658 31,205 7,095

*Does not include 90 cattle, 3,241 hogs and 3,251 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,116	39	10,581	1,208
Cudahy	2,727	...	8,606	1,589
Swift	3,278	16	4,919	1,717
Butchers	266	27	13	...
Others	9,186	366	7,932	394

Total ..18,573 448 32,053 4,908

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,934	588	3,247	1,188
Kansas	397
Dunn	136
Bold	93	...	944	...
Sunflower	25	...	54	...
Pioneer
Excel	647
Others	4,571	...	1,359	904

Total ..7,803 588 5,634 2,092

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,774	551	1,525	905
Wilson	3,898	869	1,788	1,441
Butchers	165	...	1,101	...

Total* ..6,837 1,420 4,414 2,346

*Does not include 930 cattle, 1,412 calves, 9,609 hogs and 3,008 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	17	50	42	...
Cudahy
Swift	616
Wilson	111
Acme	690	33
Atlas	751
Clougherty	119	10	521	...
Coast	253	...	167	...
Bridgeford	27
Commercial	578
Gr. West	356
Harman	210
Ideal	768
Others	3,555	991	666	...

Total ..8,051 1,084 1,396

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,087	160	2,658	11,971
Swift	1,453	70	2,131	10,371
Cudahy	608	...	1,904	3,170
Wilson	737
Others	4,966	222	2,581	770

Total ..8,876 452 8,974 26,282

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	5	6	...	219
Kahn's
Meyer
Schlachter	106	9	...	26
Northside
Others	4,286	844	18,342	2,872

Total ..4,397 853 18,342 3,117

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,759	3,073	17,602	2,889
Bartusch	1,000
Cudahy	849	48	...	1,036
Rifkin	867	54
Superior	1,307
Swift	4,964	3,775	32,467	5,945
Others	1,741	1,317	8,426	6,305

Total ..14,487 8,267 58,495 16,175

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,243	3,535	558	1,284
Swift	2,957	3,119	1,067	7,946
Blue Bonnet	793	212	92	...
City	684	14
Rosenthal	163	47

Total ..6,840 6,927 1,717 9,230

TOTAL PACKER PURCHASES

	Week Ended Oct. 18	Prev. Week	Cor. Week 1951
Cattle	157,900	154,617	105,221
Hogs	299,847	286,939	299,233
Sheep	113,991	97,852	71,112

CORN BELT DIRECT TRADING

Des Moines, Ia.—Oct. 22—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs.\$14.50@16.75
180-240 lbs.16.25@18.00
240-300 lbs.16.50@18.00
300-360 lbs.16.00@17.50

Sows:
270-360 lbs.\$18.00@17.00
440-550 lbs.13.00@15.25

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Oct. 16	49,500	61,000
Oct. 17	44,500	44,500
Oct. 18	45,000	36,000
Oct. 20	49,000	62,500
Oct. 21	47,000	49,000
Oct. 22	57,000	60,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended October 18, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	389,000	446,000	331,000
Previous week	374,000	424,000	296,000
Same wk. 1951	310,000	507,000	308,000
1952 to date	9,930,000	19,958,000	7,065,000
1951 to date	9,539,000	21,092,000	6,586,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Oct. 16:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,700	1,150	1,300	225
N. Portland	2,450	585	1,900	3,135
S. Francisco	650	130	1,350	5,375

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PORK

HYGRADE'S
ALL-BEEF
FRANKFURTERS

HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM

HYGRADE'S
HONEY BRAND
HAMS & BACON

HYGRADE'S
CORNED BEEF
AND TONGUE

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high grade in fact!

...also a complete line
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Pre-Cooked Frozen Foods
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and

PROCESSING

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Oct. 18, 1952.	9,911	Week ending Oct. 18, 1952.	12,275
Week previous	8,818	Week previous	9,983
Same week year ago	7,348	Same week year ago	18,100
COW:		PORK CURED AND SMOKED:	
Week ending Oct. 18, 1952.	1,000	Week ending Oct. 18, 1952.	545,885
Week previous	1,499	Week previous	380,756
Same week year ago	4,613	Same week year ago	539,681
BULL:		LARD AND PORK FATS:	
Week ending Oct. 18, 1952.	723	Week ending Oct. 18, 1952.	24,729
Week previous	666	Week previous	33,338
Same week year ago	1,407	Same week year ago	20,972
VEAL:		LOCAL SLAUGHTER	
Week ending Oct. 18, 1952.	14,825	CATTLE:	
Week previous	13,515	Week ending Oct. 18, 1952.	8,963
Same week year ago	17,340	Week previous	8,629
LAMB:		Same week year ago	6,381
Week ending Oct. 18, 1952.	36,616	CALVES:	
Week previous	22,992	Week ending Oct. 18, 1952.	9,111
Same week year ago	30,978	Week previous	8,947
MUTTON:		Same week year ago	7,619
Week ending Oct. 18, 1952.	5,253	HOGS:	
Week previous	306	Week ending Oct. 18, 1952.	52,882
Same week year ago	6,077	Week previous	52,579
HOG AND PIG:		Same week year ago	52,153
Week ending Oct. 18, 1952.	14,738	SHEEP:	
Week previous	15,043	Week ending Oct. 18, 1952.	48,601
Same week year ago	12,365	Week previous	43,678
PORK CUTS:		Same week year ago	47,098
Week ending Oct. 18, 1952.	1,404,071	COUNTRY DRESSED MEATS	
Week previous	913,395	BEEF CUTS:	
Same week year ago	1,567,960	Week ending Oct. 18, 1952.	83,765
BEEF CUTS:		Week previous	67,409
Week ending Oct. 18, 1952.	83,765	Same week year ago	37,437
VEAL AND CALF CUTS:		VEAL:	
Week ending Oct. 18, 1952.	9,589	Week ending Oct. 18, 1952.	5,555
Week previous	6,278	Week previous	5,602
Same week year ago	18,378	Same week year ago	5,183
LAMB AND MUTTON CUTS:		Week ending Oct. 18, 1952.	15
Week ending Oct. 18, 1952.	2,102	Week previous	25
Week previous	2,042	Same week year ago	14
Same week year ago	6,344	LAMB AND MUTTON:	
		Week ending Oct. 18, 1952.	8
		Week previous	53
		Same week year ago	274

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending October 18 was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,233	10,814	55,735	56,943
Baltimore, Philadelphia	6,654	1,140	28,705	1,313
Cincinnati, Cleveland, Detroit, Indianapolis	14,906	4,196	93,681	14,537
Chicago Area	26,424	5,381	78,316	17,634
St. Paul-Wis. Area ²	23,471	22,667	140,612	15,430
St. Louis Area ³	16,131	12,944	82,951	14,708
Sioux City	9,544	38	31,945	6,308
Omaha	24,828	576	54,711	23,096
Kansas City	16,977	5,737	29,081	14,335
Iowa-So. Minnesota ⁴	20,520	3,889	213,631	34,692
Louisville, Evansville, Nashville, Memphis	9,634	10,909	40,384
Georgia-Alabama Area ⁵	7,359	4,319	22,797
St. Joseph, Wichita, Oklahoma City	17,998	6,672	43,789	15,708
Ft. Worth, Dallas, San Antonio	18,515	11,146	17,932	22,543
Denver, Ogden, Salt Lake City	11,911	758	13,242	22,668
Los Angeles, San Francisco Area ⁶	22,890	2,291	33,781	29,369
Portland, Seattle, Spokane	5,055	989	11,363	6,177
Grand total	263,050	104,466	992,656	295,438
Total previous week	246,435	106,802	905,591	257,069
Total same week, 1951	189,240	85,833	985,923	213,578

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Oct. 17.

	Cattle	Calves	Hogs
Week ending Oct. 17	2,122	1,090	7,214
Week previous (five days)	1,940	1,291	12,153
Corresponding week last year	2,260	1,289	11,561

CLASSIFIED ADVERTISING

POSITION WANTED

SAUSAGE CONSULTANT
Up-to-date, with 46 years of practical and theoretical experience in the manufacture of a complete line of quality sausage, when necessary using own formulas of piquant seasoning, also hams, picnics, rosettes for smoking, canning, tenderized boiling and roasting, artificial color on all kinds of sausage not necessary. Put in new items and a real good system to make uniform quality products all year round at a minimum cost price. Straighten out any sausage trouble in a short stay, placing men where best qualified. I travel north, south, east and west to small or large plants. Best references on hand.
W-438, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

MANAGER or SUPERVISOR: Thorough experience in animal feed, bone glue, hides, edible and inedible rendering (wet and dry), handling personnel, figuring yields. Steady, reliable. Any location. W-419, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Fully qualified in all phases of plant operations from livestock buying through sales. 27 years' experience. W-428, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Desires position with growing concern. Have both federal and state experience. W-429, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BOLOGNA MAKER and PICKLER with 30 years' experience in both kosher and semi-kosher products is looking for position. W-430, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG or BEEF CASING man with all around experience wants position in large or small plant. Willing to go anywhere. W-406, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AN EXPERIENCED MAN: Desires position or part ownership in some phase of the meat business. Good references. W-444, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

MANAGER: 20 years' experience in large and small plants. Proven record as good organizer and efficient operator. Also qualified livestock buyer. Willing to go anywhere. W-442, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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HELP WANTED

ATTENTION SAUSAGE MAKER
To take full charge of Sausage operation in modern, Government-inspected food processing plant. This company has just completed an ultra-modern Sausage manufacturing addition to its meat canning plant and offers an excellent paying position to properly qualified person. We desire person with background in Sausage manufacturing, handling of personnel, figuring tests and costs, plus desire to advance in progressive organization. This is an independently owned company with a top-notch young organization distributing its products throughout the United States. Plant is located in small town with finest living conditions, including fishing, golf, and hunting; located close to Kansas City, Missouri.
In replying give full details of past experience, how long connected with meat industry, age, and any other information that will help us to decide on your application. All information will be confidential. Box W-431, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Dog food manufacturer. Must be experienced, know refrigeration, able to handle union shop and get production. Salary plus bonus. Wonderful opportunity for right man. W-423, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN: For curing cellar. Must be steady and sober. W-435, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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ESTABLISHED MANUFACTURER OF CURING AND SEASONING MATERIALS HAS OPENING FOR A SALESMAN IN WELL DEVELOPED EASTERN TERRITORY.

Salary, commission and traveling expenses basis.

Reply to Box W-432

THE NATIONAL PROVISIONER

15 W. Huron St., Chicago 10, Ill.

giving full details of qualifications and previous experience. All applications held in strict confidence.

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Middlewest packer with over 500 employees, desires services of young man, preferably 25 to 35 years of age, experienced in packing house personnel work, payroll and costs. Replies held in strict confidence. Write full particulars.

W-422, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

PLANT SUPERINTENDENT wanted for medium sized packing house located in the south and producing over 50,000 sausage items weekly. Necessary you furnish complete record of employment for past 10 years in your first reply. Unusual opening for man who can qualify. Write Box W-414, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT MANAGER: Wanted for central Illinois location. Three crockers, two ex-pellers, near new plant. W-448, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.50; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

dress or box numbers as 8 words. Headline: 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates or request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

HELP WANTED

SALES MANAGER

One of the largest pork packing houses on the Atlantic seaboard—operating two plants—requires the services of an energetic sales manager who can reorganize a sales department and develop new sources of distribution. Submit detailed resume of background. Replies and negotiations will be held in strict confidence. This position represents an excellent opportunity to the right man.

W-446, THE NATIONAL PROVISIONER

18 East 41st St. New York 17, N.Y.

BEEF KILL FOREMAN

Practical man wanted. Must be experienced in all operations for mid-western six-bed plant killing 1500 beef per week. Duties will include full supervision of killing operations. Replies to this ad will be held in strict confidence and applicant should state in detail his experience, background, personal history including age, marital status, etc. Write to

W-447, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

A CONCERN, NOT A MEAT PACKER, wants man to sell car lots of cheese, frozen eggs and poultry, from New York office. W-425, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

CHICAGO BROKER: Has opening for assistant in carload beef sales department. Replies treated confidentially. W-434, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

J. A. BAKER Meat Packing Company. Has \$2,000,000 business each year. Good condition. Complete modern equipment. Separate abattoir. Excellent opportunity for good businessman. Write or call ALBERT BAKER, Asheville, N. C. Phone 8791. Or Mrs. Wm. Winkenwerder, Phone 22004, Asheville, N. C.

SAUSAGE FACTORY: Fully equipped, meat jobbing business. 2 leased stores and 5 apartments. Take over a going business including a valuable owner property, with 94 foot frontage on main arterial highway, Oakland, California. \$29,000 down. Owner must sell. H. Furling, 3513 MacArthur Boulevard, Oakland 19, California.

FOR QUICK SALE: Cattle and hog killing plant, well located. Supplies available. Large coolers, well built. Inspection invited. Can be turned into government inspected plant easily. Bargain Write, wire or phone Price-Davis, Inc., 807 Tuloma Building, Tulsa, Okla. Phone 3-5508.

WHOLESALE PLANT: (no slaughtering) fully equipped. 23' x 45' concrete cooler, 18' x 10' concrete freezer, track rails, Diesel generator, etc. Adjoining retail market optional. 4 years old. SELL OR LEASE. FAIRWAY MEATS, 12825 West Dixie Highway, North Miami, Florida.

PLANT FOR RENT

FOR RENT: Los Angeles, California. Suite of offices in the packing house district. J. W. BRASHER, 3395 East Vernon Ave., Los Angeles, California. Telephone Jefferson 8000.

EQUIPMENT WANTED

WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Continuous deep fat frying equipment for hamburger or meat balls. 1,000 lbs. per hour capacity. Gas fired. W-445, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

14—Anderson Expellers, all sizes.
1—Mech. Mfg. Co. 5' x 16 Cooker-Melter.
6—150, 350, 600, 800 gal. Dopp Seamless Kettles.
1—Davenport \$3A Dewaters, motor driven.
1—Bone Crusher, 24" dia. drum.

We also have a large stock of S/S. Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

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14 Park Row BA 7-0600 New York 38, N. Y.

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1951—Red Lion, used one week. Good as new. One \$1 Anderson—good. This is surplus equipment. ROLLA C. BELT, RFD #3, MARYSVILLE, Ohio.

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All Models. Rebuilt, guaranteed, or AS IS. PITTOCK & ASSOCIATES, Glen Riddle, Penn.

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For sliced Bacon, Frankfurters, Sausage, Luncheon Meat, etc., cut to size. Immediate delivery. Competitive prices. Samples cut to size gladly submitted.

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FIRST AMERICAN SAUSAGE MAKERS' SCHOOL

A PRACTICAL PRIVATE TRADE SCHOOL
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HOG KILLING FLOOR LAYOUT: Located in the Midwest. Government inspected, cap. 75 to 120 hogs hourly, one-floor operation, includes the following:
Boss Grate Dehairer, 12-6 point stars, 10 HP. motor
Steel Scaiding Tub, 5x12, with platforms
Steel Gambrel Bench
Vertical Hoist
Bleeding Rail and Shackles
1500 Trolleys with extensions
Depilator equipment.

Kill Floor

4921—DEHAIRER: Baby Boss\$ 700.00
4594—GRATE DEHAIRER: Boss, automatic throw-in & throw-out, 7 1/2 HP. motor... 875.00
5032—PAUNCH TRUCK: #1371—brand new... 75.00
4913—CASING CLEANING MACHINE: Globe, little used 350.00
5398—TRIPE SCALDER: Globe, small size cyl. 800.00
5492—BAND SAW: Klen-Kut, model "K" with motor 400.00
5353—SPLITTING SAW: Ebeco, nearly new... 350.00
5079—BAND SAW: Biro #33, with motor 235.00
5422—TANK: Offal cooking, 500 gal. cap., drop bottom, never used 425.00

Sausage & Smokehouse Equipment

4083—BAKE OVEN: Advance, 96 loaf cap., complete, excellent condition\$ 800.00
3879—PICKLE PUMP: Griffith, motor drive with 1/2 HP. motor, 2 pumping needles... 125.00
5400—SLICERS: (2) U.S. model #1500, 24" carriage, 1/2 HP. motor, perfect condition... 1800.00
4874—SLICER: U.S. HDS, ser. #171 with shingling conveyor 1800.00
5402—PATTYMAKER: Holmberg, model #8, good condition 325.00
4912—UTILITY TRUCKS: (2) removable aluminum body 60"x38"x15" deep, wood frame with two handles, 2 RT steel wheels 24"x3" 40.00
4820—COOKING TANK: Anco #279, for 42" sticks

4371—SILENT CUTTER: Buffalo 43-B, 25 HP. motor 1350.00

3394—SILENT CUTTER: comb. slicer & shredder, bowl 21" dia., 2 HP., 3 ph. motor... 350.00

2957—SILENT CUTTER: Buffalo #43-A, sprocket chain drive on knife shaft, no motor, can be arranged for V-belt drive 575.00

4191—SILENT CUTTER: Buffalo #70-B, 800# cap., center dump, less motor 2500.00

5202—SILENT CUTTER: Buffalo #50-B, self-empting with 30 HP. motor, good cond., 4938—GRINDER: Hobart Dual model 232, 2 grinding heads, 4" plates & knives, extra worm 125.00

4370—GRINDER: Buffalo #56-B, continental motor, 15 HP. motor 875.00

5395—MIXER: Buffalo #2, 400# cap. 3 HP. motor 525.00

5419—GRINDER: Buffalo #56-B, continental motor, 7 1/2 HP. 600.00

5078—SMOKEMAKER: Gerschel, automatic saw dust feed, water spray, 1/2 & 1/4 HP. motor 625.00

5030—DOUBLE SMOKEHOUSE DOORS: (6) 4'x7'x3", 3 smoke chamber access doors 24" wide, 42" high with 8" channel iron frames, 6 sets grating, 2 sec. in length, with 12 1/2" diameter iron runways 1/2"x7" bottom plates welded to same 300.00

4756—SMOKEHOUSE: (1) Griffith, gas fired... 275.00

Rendering Equipment

3573—LARD RENDERING LAYOUT: Includes 2 500-ton presses, 3 french oil, 85" drip cookers, with 25 HP. motor, receiving tanks, pumps, etc. Details on request.

5411—RENDERING EQUIPMENT: Located in Pennsylvania 2 A.N. Cookers 5x12, 1 A.W. Cracking Press, 600 ton, 1 vacuum pump for 600 ton press\$14,500.00

5435—BELLY ROLLER: Anco #50, with 2 rolls 30" dia. x 22" long, wood flights, requires 3 HP. 1200 RPM motor. Less motor 650.00

5343—COOKER: French Oil Mill, 4x9, 15 HP. motor 1150.00

5431—COOKERS: (2) Boss, 5x12, 25 HP. motor, fat heads, good condition 3000.00

5080—PRESS: Boss, 300 ton hydraulic, 4 post, 8x12 hydraulic pump & Fisher Governors, 4500# setting, pipe & fittings included 1600.00

4814—HYDRAULIC PRESS: Globe, 500 ton, complete with pump, very good condition... 3650.00

5062—CRUSHER: Stedman, new 30 HP. GE motor & new set of teeth. 28"x11" on spout opening 1650.00

5024—CRUSHER: Rujak Rotary #14, brand new, never used, less motor 1500.00

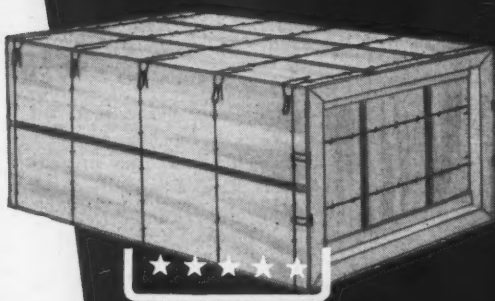
4871—HOG: Mitts & Merrill, 15 HP. motor, with roller chain drive, excellent cond. 2250.00

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DISPLAY ROOMS AND OFFICES
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U. S. Yards, Chicago 9, Ill.
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- ★ General All-Bounds have high-stacking strength! They are easy to palletize.

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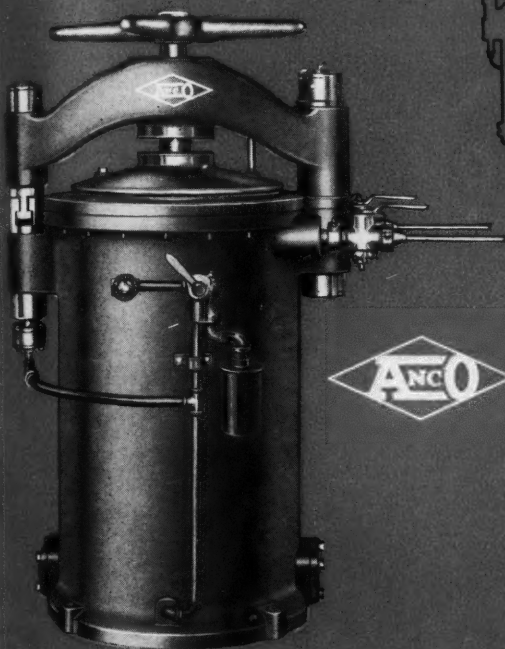
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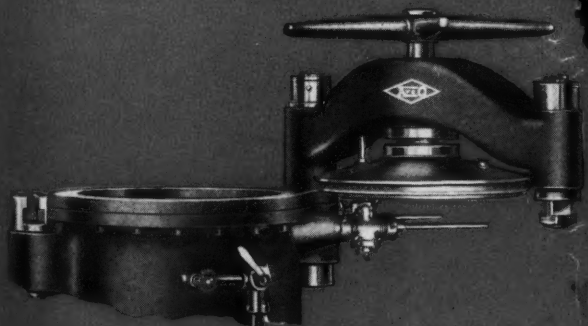
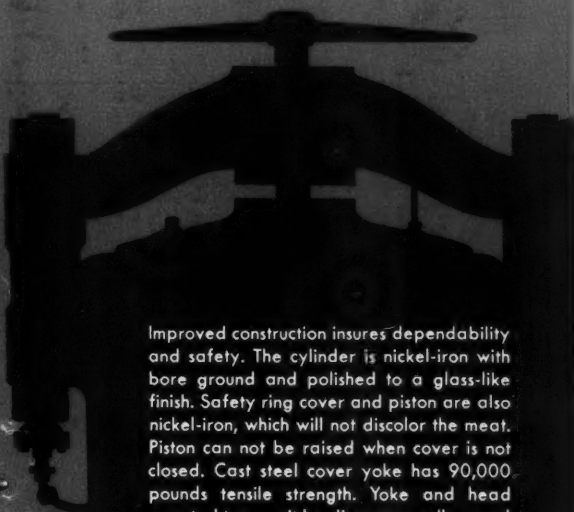
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Improved construction insures dependability and safety. The cylinder is nickel-iron with bore ground and polished to a glass-like finish. Safety ring cover and piston are also nickel-iron, which will not discolor the meat. Piston can not be raised when cover is not closed. Cast steel cover yoke has 90,000 pounds tensile strength. Yoke and head mounted to permit loading space all around back of Stuffer. Bearing of yoke on hinge pin is roller bearing and load of yoke is carried on hardened and ground thrust bearings. Less than two turns of capstan completely raises or lowers head. Piston gaskets are absolutely air-tight. Piston rises gradually with minimum amount of air-pressure, but drops rapidly when pressure is released. Four sizes—200#, 300#, 400# and 500#—all furnished with two sets of non-corrosive Stuffer Cocks and Stuffing tubes. Write for new Sausage Equipment Catalog No. 64A.

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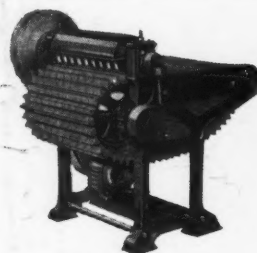
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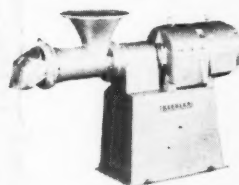
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and the Hair Willow-Curler are now available in capacities of 600 and 1000 lbs. Hog hair is digested to a high protein product.



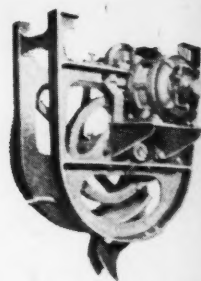
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Efficient, compact machine cuts long sausage into uniform lengths for Vienna Sausage canning. Hard maple traveling table. 1 to 3000 lbs. per hr.



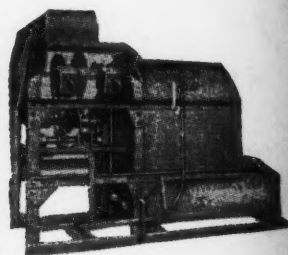
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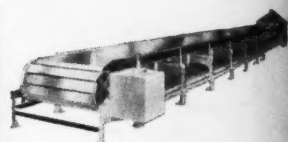
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